



## AMELIA'S

### STARTERS & SHARED PLATES

**-HOUSE MADE SOURDOUGH 9-**

*Lemon-Basil Butter*

**-HUMMUS & FLATBREAD 12-**

*Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts*

**-MOREL MUSHROOM & BRIE TART 16-**

*Caramelized Onion, Mushroom Espuma, Nasturtium*

**-SLOW ROASTED CARROTS (GF) 14-**

*Brie & Onion Fondue, Chimichurri, Almonds, Red Onion*

**-CRUDO OF CHILEAN SEA BASS 18-**

*Seaweed Salad, Sesame, Mango, Wonton Crisp*

**-STRAWBERRY-MISO GLAZED SPARERIBS (GF) 15-**

*Pork Spareribs, Napa Cabbage,  
Ancho Chili, Ginger, Greek Yogurt*

**-CHAPA ROASTED SPANISH OCTOPUS 24-**

*Cucumber, Pickled Beet, Fingerling Potato,  
Wakame, Gochujang Aioli*

**-SWEET PEA & CHORIZO FRITTERS 9-**

*Parmesan Lemon Mornay, Pea Shoots*

**-TARTARE OF BEEF TENDERLOIN (GF) 20-**

*Spring Onion, Mint, Nouc Cham, Potato Crisp*

**-FOIE GRAS TORCHON 26-**

*Strawberry, Rhubarb, Brioche*

**-WOOD FIRED EMPANADAS 14-**

*Beef, Potato, Onion, Bell Pepper Puree, Chimichurri Aioli*

### SOUP & SALADS

**-ENGLISH PEA, & WATERCRESS SOUP 13-**

*Lump Crab, Leeks, Meyer Lemon*

**-LITTLE GEM ROMAINE SALAD (GF) 12-**

*Pickled Strawberry, Feta,  
Toasted Pecan, Balsamic-Mint Vinaigrette*

**-LEMONY KALE SALAD (GF) 11-**

*Grana Padano, Lemon, Olive Oil, Pine Nuts*

**-BUTTER LETTUCE &**

**SUGAR SNAP PEA SALAD(GF) 14**

*Prosciutto, Grana Padano, Lemon, Dill-Tahini Dressing*

**-WARM BEET PANZANELLA 13-**

*Grilled Sourdough, Shaved Asparagus, Burrata, Orange, Maple-Walnut Vinaigrette*



# AMELIA'S

## -PRIME TOMAHAWK RIBEYE FOR TWO (GF) 140-

*Spring Pesto Roasted Carrots, Fingerling Potato, Bordelaise, Chimichurri*

*(Allow 45 Minutes to Medium Rare)*-ARROW & BRANCH 'Vine Hill Ranch' 2018 | Cabernet Sauvignon | Oakville, Napa Valley, CA.....**350/ btl**-

## -CHILEAN SEA BASS 48-

*Yuzu Braised Leeks, Parsnip Purée, Radish, Miso-Sesame Vinaigrette*

-DR FISCHER Riesling 2021 | Mosel, Germany.....**13.25 gl**-

## -CAMPFIRE ATLANTIC SALMON (GF) 38-

*English Peas, Spring Onions, Pickled Beech Mushroom, Horseradish Vinaigrette*

-DOMAINE PERRAUD MAÇON-VILLAGES 2019 | Chardonnay (Bright Fruit & Minerality) | Burgundy, France.....**13.25 gl**

## -PAN ROASTED SEA SCALLOPS (GF) 41-

*White Beans, Turnip Greens, Fennel, Bacon, Parmesan Broth, Basil*

-MOUNT EDEN VINEYARDS 2019 | Chardonnay (Elegant Oak) | Central Coast, CA.....**15.75 gl**-

## -WOOD GRILLED CHICKEN BREAST 28-

*BBQ'd Black Eyed Peas, Orange-Thyme Shrub, Crispy Shallot*

-DOMAINE FAURY SAINT JOSEPH 2020 | Syrah | Northern Rhone, France.....**20 gl**-

## -PAPPARDELLE PASTA 31-

*Rock Shrimp, Caramelized Onion, Spring Onion Pesto, Toasted Pine Nut, Chili Flake*

-HOURGLASS 2021 | Sauvignon Blanc | Napa & Sonoma Counties, CA .....**13.5 gl**-

## -CONFIT LEG OF LAMB & RICOTTA RAVIOLI 36-

*Morels, Snap Peas, Artichoke Cream, Pistachio Oil, Grana Padano*

-SILVIO GIAMELLO BARBERA D' ALBA 2020 | Barbera | Piedmont, Italy.....**13 gl**-

## -WOOD ROASTED PORK LOIN 34-

*Romesco, Charred Asparagus, Fried Ramps, Braised Greens*

-NITTAUS 2019 | Blauer Zweigelt | Burgenland, Austria.....**12.25 gl**-

## -8 OZ WOOD GRILLED BEEF TENDERLOIN (GF) 52-

*Patagonia Potato, Asparagus, Bordelaise, Compound Butter*

-CLOS DU VAL 'Estate' 2019 | Cabernet Sauvignon | Napa Valley, CA.....**20.5 gl**-

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*\*

**5% Kitchen Service Charge will be added to your bill**