

a-ra-ka - [uh-rah-kuh] -

noun - a traditional catalyst for Mediterranean Spirits made from figs, grapes and plums.

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Araka Pita Spread olive tapenade, chickpea hummus, sweet bean puree, crispy pita chips	\$10
Antipasto Platter Daily selection of cured meats and mousses served with marinated olives	\$16
Cheese Flight {3 daily artisan cheeses} with fruit compote and spiced pecans	\$15
Fruits de mer: Including poached shrimp, East and West Coast oysters, crab claws, chilled 1/2 lobster tail. served with champagne mignonette, cocktail sauce and remoulade	\$49

{ By the Half Dozen }

Oysters	\$16
Shrimp	\$16
Crab claws	\$18

{ Soup & Salad }

Spicy Spanish Tomato Soup, rock shrimp, mussels, avocado	\$10
Beluga Lentil Soup, chicken apple sausage, butternut squash, spinach	\$10
Arugula Salad, almonds, ricotta salata, lemon vinaigrette	\$8
Bibb Lettuce, avocado, sunflower seeds, goat cheese	\$9
Romaine Hearts, crispy potato croutons, caesar dressing	\$9
Roasted Beets, gorgonzola, hazelnuts, endive	\$10

{ Starters }

Burgundy Escargot Pot Pie, mushrooms, garlic, cognac	\$11
Crispy Semolina Calamari, tomato sauce, lemon aioli	\$9
Diver Scallops, creamy jasmine rice, mango hot and sour sauce	\$15
Bouchot Mussels, garlic, white wine, thyme	\$12
Tasting of Hot and Cold Foie Gras, black mission figs, pistachios	\$17
Beef Carpaccio, olives, Tuscan oil, parmesan, arugula	\$12
{ Pasta }	
Spinach Ricotta Gnocchi, braised short rib, tomato confit	\$18
Mushroom Ravioli, parmesan cream, walnuts, celery	\$16
Arborio Risotto, braised rabbit, chanterelles, apples, pancetta	\$17
Fettuccine, pine nuts, tomatoes, olives, fresh mozzarella	\$16
{ Flatbread }	
Cheese, ricotta, fresh mozzarella, garlic, olive oil	\$10
Housemade Sausage and Pepperoni, Tomato sauce	\$12
Forest Mushrooms, prosciutto, arugula, truffle oil	\$12
Tomato, fresh mozzarella, basil, balsamic	\$11
{ Main course }	
Crispy Polenta ricotta salata, pine nuts, tomato confit, mushroom bolognese	\$19
Alaskan Black Cod chickpea puree, sweet peppers, olives, prosciutto	\$28

Scottish Salmon beluga lentils, celery root puree, truffle vinaigrette	\$28
Big Eye Tuna white beans, tomato, arugula, meyer lemon	\$27
Amish Chicken whipped potatoes, brussels sprouts, pancetta	\$24
Tasting of Missouri Lamb goat cheese gnocchi, zucchini, tomatoes, olives	\$30
Missouri Pork Trio black truffles, apples, fennel	\$25
Liberty Duck Breast and Confit Leg warm lentil salad, housemade bacon, poached egg	\$28
American Kobe Beef Sirloin Cabrales “tater tots”, grilled romaine, red chile relish	\$38
New York Strip Steak crispy potato, spinach salad, bacon, hard boiled egg	\$30
1/2 maine lobster tail may be added to any dish	\$15