

nectar

restaurant

Starters

<u>Seasonal Soup</u> Local green garlic and sorrel vichyssoise with shrimp remoulade	7.50
<u>Cesar Salad</u> Local greens, local radishes, garlic croutons, grana parmesan, creamy lemon anchovy dressing	7.00
<u>Mediterranean Meze</u> House made falafel, chipotle hummous, feta, harissa, garlic yogurt, pickled vegetables	12.50
<u>Shrimp Fritters</u> Mango serrano salsa local honey-chile aioli	9.50
<u>Bay Scallop Ceviche</u> Avocado, mango, passionfruit vinaigrette	12.00
<u>Artisan Cheese Plate</u> Three selections, fig chutney, spiced almonds, truffle honey, Spanish chorizo	13.00
<u>Organic Chicken Liver Mousse Crostini</u> Crispy bacon and shallots, roasted peppers, apricot chutney	9.50

Entrées

<u>Spring Pasta</u> House made egg pasta, organic shitake and oyster mushrooms, braised local chard, asparagus, parmesan broth, chevre	18.00
<u>Pacific Halibut</u> Forbidden black rice cake, local spinach and baby carrots, coconut curry sauce	24.00
<u>Achiote Rubbed Turner Farm Chicken</u> Black bean quinoa salad, tomatillo chipotle sauce, guacamole	22.00
<u>Corriander Chile Rubbed Turner Farm Pork Chop</u> Asian spiced new potato salad, pickled plum compote natural jus	23.00
<u>Mustard- Green Garlic Roast Leg of Lamb</u> Baby artichoke and asparagus risotto, olive tapenade	25.00

Nectar is proud to serve as much locally produced and organic vegetables, meats and products on our menu as possible. We are committed to supporting a healthy, sustainable approach to enjoying good food.