

# The Dining Room

at inovasi

## Tasting Menu

6 courses - 65

*individually plated, using some ingredients from the menu and others exclusive, we will be happy to accomodate any request when possible*

## Small Plates

### Bread & Butter

*hand forged from Hewn, made using a special 2 day process,  
hand churned butter, crunchy sea salt, cracked pepper upon request*

### GF Chowda like on the beach

*light and fresh, cooked to order, house bacon, fresh local cream,  
manilla clams, day boat cod, thai basil, nutmeg, absinthe 12*

### GF Asparagus & Friends

*asparagus, vegetables, black garlic vinaigrette, georgia pecans, reggiano 16*

### GF Beets & California

*avocado, sheep's milk feta, sprouts of some sort, sesame vinaigrette 14*

### GF Local Organic Greens

*house pancetta, roasted pears, pedro ximenez walnut vinaigrette 12*

### GF Grilled Spanish Octopus

*braised with white wine, olives, garlic, smoked paprika, then grilled  
crispy papas bravas, marcona almonds, togarashi spice 17*

### Agnolotti, or walk a block and its Ravioli

*mascarpone cheese, black truffle juice, cheesy sawdust, porcini 24*

### GF Sashimi

*a special fish that changes from time to time  
cured cucumber, cracked pepper vinaigrette 18*

### Tartare

*lamb - Lebanese style - mint, bulgur wheat, sweet onion,  
cinnamon, clove, cayenne, grilled bread 18*

### GF Veal Sweetbreads

*poached in rye whiskey, then sauteed crispy, crushed hazelnuts,  
lime blueberry chipotle chile sauce 19*

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**John des Rosiers** Chef / Proprietor  
**Rene Gamez** Executive Sous Chef

## Large Plates

### GF **Tuna Sushi Roll**

preserved cucumber, cilantro, ginger soy meyer lemon vinaigrette,  
chicharrón, pickled jalapeño 27

### GF **Farro Verde Risotto**

organic farro verde, shiitake mushroom, reggiano parmigiano  
sun kissed tomatoes from Puglia, Italy 25

### GF **the most sustainably raised Salmon on earth**

Skuna Bay, poached in vermouth & kelp, whipped cauliflower,  
fennel pollen, herb/shallot salad 32

### GF **Kyuquot Sound Black Cod**

miso-honey-yuzu glaze, organic white quinoa, charred broccolini 35

### GF **Smoked Pork**

22 hour smoked Berkshire pork, chinese black bean sauce, roasted peanut,  
sake poached whole shallot, wood grown shiitake mushroom 27

### GF **Filet Mignon**

CDK farms dry aged 28 days, grilled asparagus & maitake mushroom “risotto”,  
leek threads, chimichurri 38

### GF **Chicken in Provence**

organic local grilled breast & confit leg, green olive, capers,  
roasted yellow tomato, thai basil, fresh oregano 26

### GF **what are we in the mood for?**

a dish that we change from time to time, meat or seafood, both or vegetables 33

Any item with bread can be substituted for gluten free bread - 2

Split plate charge - 3