

# Anise

## Appetizers

Chilled Melon Soup, Feta, Pepitas, Radishes, Crawfish  
\$10

Elk Tartare, Capers, Hazelnuts, Quail Egg, Brioche Toast  
\$14

Heirloom Tomatoes, Basil Pesto, Spiced Pistachio, Fresh Mozzarella  
\$10

## Entrees

Seared Cod, Hoisin Ginger Broth, Scallion Rice, Bok Choy + Eggplant  
\$42

Angus Filet, Smoked Corn, Fava, Shishito Peppers, Cherry Tomatoes, Mustard Demi  
\$47

Crispy Duck Breast, Fried Oysters, Fingerling, Fennel+Herb Salad, Orange Jus  
\$41

## Desserts

Peach Bourbon Ice Cream, Candied Bacon, Pie Crust Bowl  
\$10

Chocolate Cheesecake, Raspberry Coulis, Ganache, Sea Salt  
\$10

Meat & Cheese Plate, Chef Accompaniments, Lavash  
\$12

## Beverages

Espresso  
\$4

Iced Tea  
\$3

Coffee  
\$4

S. Pellegrino  
\$7

Hot Tea  
\$4

Evian  
\$7

\*Menu Prices may vary slightly to reflect changes in market prices.