### Soups & Salads

**Spiced Butternut Squash Soup**  
Dungeness Crab Nuggets, Crème Fraiche, Chili Oil, Sage  
10.

**Cured Beef Carpaccio**  
Parmesan Reduction, Truffled-Dwarf Peaches, Baby Arugula  
14.

**Baked Beets Salad**  
Feta Cheese, Pine Nuts, Roasted Shallot Vinaigrette  
12.

**Roasted Shrimp Salad**  
Seasonal Lettuce, Grilled Red Peppers, Lemon & Herb Vinaigrette  
18.

**Poached Maine Lobster & Avocado Salad**  
Cirrus-Melon Glaze, Seasonal Lettuces  
18.

### SENSI's Home-Made Pastas

**Hand-Made Campanelle Pasta**  
Seasonal Mushroom Sauce, Roasted Salsify  
16.

**Ricotta Cheese Ravioli**  
Butternut Squash, Sautéed Spinach, Burnt Sage Butter  
14.

**Penne Rigate in Peperonata**  
Baby Basil, Grilled Spicy Sausage  
15.

**Classic Tortellini in Brodo**  
Chicken Tortellini in Bouillon, Fresh Herbs, Vegetables  
14.

**Grilled Veal Paillard**  
Spaghetti, Lemon, Parmesan Cheese, Garlic Chips, Caper Emulsion  
18.

### Asian Accents

**Thai Beef Salad**  
Long Beans, Cashew Nuts, Roasted Jasmine Rice  
17.

**Seared Ahi Tuna**  
Sesame Sticky Rice, Soy Glaze, Horseradish-Avocado Relish  
18.

**Wok-Fried Soft Shell Crab**  
Black Bean-Fried Rice, Chinese Sausage, Crystalized-Ginger Confit  
22.

**Broiled Free-Range Petaluma Chicken**  
Yogurt Marinated Chicken, Pita Pocket, Cucumber-Mint Relish  
19.

**Masala-Marinated Lamb Chops**  
Naan Bread, Watercress Salad, Grilled Tomato  
20.

### Grilled, Broiled & Wood-Fired Oven

**SENSI’s Open-Faced Beef Burger**  
Black Pepper Brioche, Caramelized Onions, SENSI Ketchup  
16.

**Pan-Roasted Sterling Salmon**  
Fingerling Potato Salad, Winter Truffle Emulsion  
18.

**Grilled Swordfish Brochette**  
Steamed Green & Yellow Squash, Herb Crostini  
18.

**Char-Grilled New York Steak**  
Cheese Fondue, Mushroom Flatbread, Mixed Baby Greens  
20.

**SENSI’s Wood-Fired Oven Steak Sandwich**  
Marinated Skirt Steak, Gorgonzola Cream, Broccolini, Red Peppers  
19.

**4-Cheese Pizza**  
Chili Flakes, Tomato, White Anchovies, Oregano  
14.
Smaller Fare

RAW

Chilled Seafood Platter on Ice
Citrus-Yuzu Dip, Mignonette, Cocktail Sauce
38.

Cured Beef Carpaccio
Parmesan Cheese, Grissini, Baby Arugula
14.

Classic Ceviches
Rock Shrimp, Tomato, Shaved Red Onions, Avocado
Ahi Tuna, Coconut, Lime, Cilantro
Nantucket Bay Scallops, Blood Orange, Pomegranate
(includes Sesame Wafers & Shrimp Crackers)
12. each or 30. tasting combo

Soup to Nuts

Spiced Butternut Squash Soup
Popcorn, Crème Fraiche, Chili Oil, Sage
10.

Seared Foie Gras
Bing Cherry Compote, Pistachio Noisette
18.

Baked Beets Salad
Feta Cheese, Frisée, Pine Nuts, Roasted Shallot Vinaigrette
12.

Seared Day-Boat Scallops
Vegetable Julienne, Champagne Glaze, Micro Lemon Balm, Caviar
25.

Roasted Duck & Crab Soup
Sesame Tapioca Pearls, Pea Shoots
12.

Asian Accents

Seared Tuna Tataki
Spicy Greens, Citrus Glaze
19.

Crisp Fried Shrimp
Rice Flakes, Kaffir Lime, Creamy Ginger Mayonnaise
17.

Green Papaya Salad
Sweet Wok-Fried Pork, Snake Beans, Lime Dressing, Spicy Soy Dip
16.

Broiled Malaysian Style Beef & Chicken Satay
Home-Made Hot Sauce, Satay Sauce, Misted Cucumber Pickle
3.50 per piece

Italian

Buffalo Mozzarella Salad
Pickled Baby Peaches, Shaved Prosciutto
17.

Crisp-Fried Seafood Fritto Misto
Preserved Tomato Sauce, Lemon Jam
15.

Duck Confit Salad
Lentils, Mache Lettuce, Apple Crisps, Aged Balsamic Vinegar
20.

Thin Crust Pizza
Basil Pesto, Shaved Prosciutto di Parma, Balsamic Cippolini, Artichokes, Baby Frisée
15.

4-Cheese Pizza
Chili Flakes, Tomato, White Anchovies, Oregano
14.

Hand-Made Focaccia Bread
Creamy Vacherin Cheese, Black Truffles, Micro Arugula
25.
Bigger Dishes

Pasta & Brick Oven Specials

Braised Veal Pansoti Pasta
Sautéed Seasonal Mushrooms, Veal Jus, Shaved Parmesan Cheese
Small 14. Large 22.

Oxtail Cappelletti
Green Peas, Pecorino Romano Cheese, Truffle Tea
Small 16. Large 25.

Pasta Fresca
Hand-Made Semolina Pasta, Clams, Parsley, Champagne
Small 14. Large 23.

Goat Cheese Ricotta Ravioli
Butternut Squash, Spinach, Burnt Sage Butter
Small 14. Large 22.

Creamy Risotto
Carnaroli Short-grain Rice, Black Truffles, Pea Shoots
Small 18. Large 27.

Baby Loup de Mer
Braised Fennel, Purple Potatoes, Sweet Onion Foam
31.

Bone-in & Broiled

Char-Grilled Marinated Swordfish Steak
Savoyard Potatoes, Pecan-Roasted Brussels Sprouts, Tomato Hollandaise
31.

Grilled Maine Lobster Tail
Shaved Fennel, Lobster Nugget Salad, Lemon Dressing
42.

Broiled Shell-on New York Steak or Beef Rib Chop
Pan-Roasted Onions, Potato Galette, Sauce Béarnaise
37.

Kurobuta Pork Chop - Naturally Raised & Brined
Spiced Apple Relish, Crisp Onion Rings, Glazed Yams
32.

Braised Beef Shortrib
Yellow Corn Grits, Swiss Chard, Creamed Horseradish
34.

Oven-Roasted Venison Chop in Chestnut Crust
Butternut Squash Polenta, Savoy Cabbage, Red-Wine Jus
33.

Fragrance & Spice

Red Chicken Curry or Young Coconut
Lemongrass, Thai Basil, Steamed Rice Puffs
24.

Soy-Marinated Sterling Salmon
Wolf-Glazed Spaghetti Squash, Black Vinegar Reduction
31.

Tandoori Chicken Tikka
Yogurt-Marinated Chicken, Cucumber Raita, Spice-Roasted Tomato
26.

Masala-Marinated Lamb Chop Kebab
Grilled Eggplant Tarte, Spicy Carrot Emulsion
36.

Steamed Black Cod
Tamarind Sauce, Kaffir Lime Oil
31.

Must Do Sides

All sides 6.

Buttermilk Mashed Potatoes

SENSI Potato Sampler with Tomato Chutney
Gaufrette, Soufflé & Pont Neuf

Tempura-Fried Asparagus with Sweet Chili Dip

Mushroom & Bacon with Gravy

Roasted Acorn Squash with Rosemary

SENSI Fried Rice

Seasonal Roasted Vegetables
Vanilla Salt