

Lunch

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

Citrus-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 Pepperonata

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, Crystallized-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, Minted 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.

Fragrance & Spice

Red Chicken Curry in Young Coconut

Lemongrass, Thai Basil, Steamed Rice Puffs
24.

Soy-Marinated Sterling Salmon

Wok-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.

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.

Must Do Sides

All sides 6.

Buttermilk Mashed Potatoes

SENSI Potato Sampler with Tomato Chutney

Gaufrette, Soufflee & 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