

## SMALL PLATES

**CHARCUTERIE**, FINOCHIETTA, CACCIATORINI, ROSETTE DE LYON, MOILITERNO TARTUFO, BRIE, GORGONZOLA, MARCONA ALMOND, FIG JAM, GRAIN MUSTARD, FRIED CAPER BERRY GF 24

**CALAMARI**, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF 13

**CRISPY CHICKEN**, SWEET & SPICY, KIMCHI, CUCUMBER, SCALLION GF 14

**GOAT CHEESE CROQUETTE**, ROMESCO, PICKLED FENNEL V GF 13

**SHRIMP COCKTAIL**, REMOULADE, COCKTAIL SAUCE, LEMON GF 20

**MUSSELS & CLAMS**, COCONUT SAFFRON BRODO, GARLIC GREMOLATA GF 17

**PANEL TOAST**, WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL V 12

**YELLOWFIN TUNA**, GREEN CURRY, GINGER PUREE, CARROT SALAD, PISTACHIO GF 20

**CHICKEN & MUSHROOM SOUP GRANTINÉE**, MIREPOIX, TRUFFLE CREAM, PUFF PASTRY 16

## SALADS

**ROMAINE**, MANCHEGO, TOASTED BREADCRUMB, AVOCADO, HOUSEMADE CAESAR 13

**ICEBERG**, BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF 15

**LITTLE GEM**, FAVA BEAN, FETA, CELERY, PROSECCO VINAIGRETTE V GF 13

**BET CARPACCIO**, RED & GOLDEN BEETS, RADICCHIO SALAD, WHITE BALSAMIC, SPICED CASHEW VEGAN GF 17

## PASTA

**CRISPY CAULIFLOWER GNOCCHI**, LEEKS, COGNAC CREAM, TARRAGON OIL V GF 19

**CAVATELLI**, SHORT RIB, CARROT, BURGUNDY, TRUFFLE, MOLITERNO TARTUFO 30

**PAPPARDELLE**, SHRIMP, TOMATO, CALABRIAN CHILI, CRUSHED OLIVE, SPICED MOLLIKA 28

**LINGUINI**, MUSSELS, CLAMS, SCALLOP, SHRIMP, ANISETTE, FENNEL, CHENIN BLANC 42

**SPAGHETTI**, SPINACH PESTO, WALNUT CRUMBLE, CASHEW CREME VEGAN 24

**SACCHETTI**, DUCK CONFIT, DRY FIGS, CIDER JUS, TOASTED ALMOND, SAGE 34

## MAINS

**RISOTTO**, POACHED LOBSTER, SAFFRON CREAM, SHERRY, CHERVIL GF 46

**PORK OSSO BUCCO**, BELUGA LENTILS, BRAISED LEEKS, APRICOT GASTRIQUE GF 35

**BRISKET BURGER**, LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN 21

**SCALLOP**, SWEET POTATO DUMPLING, PAPRIKA, SMOKED BACON, MAPLE MISO 52

**FRENCHED CHICKEN BREAST**, CHILI RUB, PEPPADEW, VINEGAR JUS, LONG BEANS GF 28

**HALIBUT**, KABOCHA SQUASH, JUNIPER BERRY, BLACK GARLIC PURÉE GF 44

**KING SALMON**, CIPOLLINI ONION, CAULILINI, BEURRE ROUGE GF 36

**FILET MIGNON**, SILVER FERN FARMS, HORSERADISH CRÈME FRAÎCHE, POTATO PAVÉ GF 50

**RIB EYE STEAK**, GRASS FED BLACK ANGUS, ROASTED CIPOLLINI GF 45

## SIDES

**TRUFFLE POMMES FRITES**, MOLITERNO TARTUFO, DIJONAISE V GF 9

**CRISPY BRUSSELS SPROUT**, FISH SAUCE, PEPITAS GF 9

**SPICED CARROT**, ROASTED FENNEL, PISTACHIO, COCONUT YOGURT VEGAN GF 9

**SMASHED FINGERLING POTATO**, HERB, SEA SALT, GARLIC AIOLI V GF 9

**CREAMED SPINACH**, COGNAC CREAM, PARMIGIANO REGGIANO V GF 12