

Appetizers

TOMATO CONFIT TARTINE \$16

Broccoli Rabe. Garlic. Sourdough. (v)

LAMB ALBONDIGAS \$18

Truffled Foie Sauce. English Peas.

CHICKEN LIVER PATE \$15

Riesling Gelee. Cornichon. Country Bread.

KABOCHA SQUASH \$15

*Kale. Shaved Brussels. Clothbound Cheddar,
Marcona almonds, Citrus Vinaigrette. (v)*

THAI STYLE MUSSELS \$17

Lemon Grass. Coconut Milk. Thai Basil. Galangal.

BURRATA \$18

Prosciutto. Roasted Tomato. Country Bread.

VEGETABLE PAELLA \$15

Saffron Rice. Add Wild Ecuadorian Prawn + (\$7)

Entrees

VEAL CHOP \$62

Morel Sauce. Cumin Roasted Carrots.

PAN SEARED BRANZINO \$36

Parsnip Puree. Saffron Vanilla. (v)

VEGAN BOLOGNESE \$19

Paccheri. Wild Mushrooms. San Marzano. (v)

MISO BLACK COD \$40

Gai Lan. Dashi.

DUCK RAGU \$24

Gigli. Crescent Farms Duck. Aged Grana Padano.

ROASTED HALF CHICKEN \$36

Creamy Gruyere Fondant Potatoes.

TOMAHAWK SHORT RIB \$58

Stout Braised. Whipped Polenta.

Sides

FONDANT POTATOES \$12

Creamy Gruyere. Crispy Shallot.

MAITAKE \$14

Parsnip Puree.

CUMIN ROASTED CARROTS \$12

Truffle Honey.

LOBSTER MAC & CHEESE \$28

Clothbound Cheddar. Butter Poached Lobster.

SAUTEED GAI LAN \$12

Galangal. Dashi. Red Pepper.