

Appetizers

LITTLE GEM CAESAR 17

boquerones, brioche crouton

HAMACHI TARTARE 32

sturgeon caviar, truffle, creme fraiche, blinis

PAN SEARED PARISIAN GNOCCHI 18

pancetta, delicata, pignoli, arethusa, sweet peppers

BOQUERONES 16

smoked paprika aioli, crispy garlic, crostini

SPICED MARCONA ALMONDS 8 (vg, gf, df)

MARINATED OLIVES 8 (v, gf)

WINTER GREENS SALAD 18 (vg, gf)

shallot vinaigrette, citrus, radish

BURRATA 21

prosciutto, roasted tomato, balsamic, country bread

VEGETABLE RISOTTO 16 (v, gf)

saffron rice, brunoise of vegetables

Entrees

SEARED SEA SCALLOPS 38 (gf)

delicata, garlicky kale, pepper puree, smoked almonds

BRAISED MUSHROOM PASTA 26 (v)

paccherri, creamy mushrooms, roasted maitake

MISO CHILEAN SEABASS 44 (df, gf)

braised bok choy, crispy rice, creamy miso broth

ROASTED CHICKEN 36 (gf)

roasted carrot, parsnip puree, pan sauce

GARAM MASALA LAMB CHOPS 58 (gf, df)

mint chutney, japanese sweet potato

BONE-IN 10oz FILET 66 (gf)

melted leeks, rustic mash, bernaise

Desserts

COOKIE PLATE 15

assorted homemade cookies

*contains nuts

CHOCOLATE POT DE CREME 5

whipped cream

BASQUE CHEESECAKE 15

luxardo cherries