

STARTERS

pistoú soup | 11

coco beans, spring vegetable “mince” fine herbs, parmesan

asparagus spring roll | 12

braised kale and cabbage, beurre blanc

hand cut buckwheat pasta | 12

spring onion, gruyere fondue, pickled ramps

sea scallop carpaccio | 14

sesame-seaweed cracker, strawberry-rhubarb, preserved lemon dressing

grilled octopus | 17

lobster and carrot minestra, israeli cous cous, sherry caramel

beef tartare | 13

hand chopped grass fed rib eye, hot mustard toast, six minute farm egg



MAIN COURSES

pan roasted skate wing | 30

marcona almonds, fennel jam, roasted garlic, orange gastrique

poached halibut | 34

smoked salmon, beluga lentils, fava beans, asparagus

grilled swordfish | 32

crispy potato, english peas, salted peanuts, coconut red-curry

berkshire pork cutlet | 32

creamy farro, mushroom-miso gravy

duo of duck | 34

butterscotch glazed breast, braised leg and medjool date “turnover”, melted swiss chard

pesto wrapped lamb loin | 35

chickpea and ricotta dumplings, golden beets “a la grecque” rosemary red wine jus

prime rib of beef | 37

charred greens, sour cipollini onion, croutons, béarnaise

thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses

CHEF'S TASTING MENU

5 courses | 75


with pairing | 100


WEEKLY SPECIALS

tuesday | \$40 prix fixe

wednesday | \$40 prix fixe

thursday | 1/2 off wine

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