

Starters

Spring Green Pea Soup | 11

potage of lentils and english peas, fried wild leeks, mint soubise

Seared Sea Scallops | 15

tomato coriander fondue, chilled calamari and peekytoe crab salad

Spring Greens | 12

mixed greens in lots of herbs and olive oil, black pepper marinated strawberries, avocado mousse and sprinkled shitake mushroom “bacon bits”

Bone Marrow Dumplings | 14

roasted veal marrow and prime rib, day old baguette, fried garlic gremolata, truffled demi-glace

Grilled Asparagus Carpaccio | 13

salted lemon curd, buckwheat brioche, candied chives

Quail Legs and Eggs | 15

tempura fried drumettes, smoked bacon, watercress and pea tendrils salad “carbonara”

Surf and Turf | 16

sautéed berkshire pork belly and fingerling potatoes over thinly sliced smoked salmon, bistro mustard vinaigrette



chef's tasting menu

5 courses | 75

with wine pairing | 100

weekly specials

tuesday & wednesday

\$45 prix fixe

thursday | wine night

1/2 priced bottles &

tasting pairing included

Main Courses

Tuna Paillard | 31

rare grilled tuna cutlet, chickpea socca, green olive and pistachio tapenade

Roast Monk Fish “Paprikish” | 30

duck fat potatoes, bell pepper and onion puree, melted spinach

Poached Sole Filet | 30

shallow poached white wine and fumet, smothered broccoli and grilled napa cabbage, ver jus butter

Grilled Rib Eye of Beef | 34

creamy kale and cornichon salad, potatoes sarah, liptauer cheese fondue

Lamb Navarin | 30

slow roasted leg of lamb loin, white polenta, tourné vegetables, charred spring onion

Mushroom and Fava Bean Cake | 28

grilled seasonal mushrooms and their juices, green bean stuffing, black truffle dressing

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