

STARTERS

cold tomato and bread soup | 11

aged sherry gelée, egg mimosa, fried garlic gremolata

summer greens | 12

mixed farm greens, salt and pepper cucumber, spring onion, feta cheese

rare seared yellowfin tuna | 16

cucumber and seaweed salsa, avocado mousse, ginger-coriander vinaigrette

crudo of fluke | 14

corn fritter, sweet and spicy pepper basquaise, squid ink

chicken and dumplings | 17

confit of amish chicken, foie gras raviolini, mirepoix

"blt" salad | 16

marinated farm tomatoes, teriyaki pork belly, baby romaine, grilled steam bun

shaved wagyu beef tongue | 18

brown butter miso egg salad, roasted shallot and herb condiment



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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MAIN COURSES

mixed grill | 28

zucchini and summer squash, red pepper coco beans, toasted cashew romesco

potato crusted cod | 30

grilled tomato, leek fondue, "white" clam sauce

arctic char | 29

carpaccio of salt roasted beets, creamy carrot and candied ginger

pan roasted striped bass | 32

melted zucchini, pancetta, fennel chutney, green olive-sage tapenade

saddle of veal | 37

purple mustard, scalloped corn, parisian mushrooms, spring onion

braised leg of lamb | 34

parmesan sausage stuffed, roasted eggplant risotto, tomato fondue

grilled loin of beef | 39

bone-marrow crusted, hot buttered potato and lettuce, ratatouille

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