

DINNER



APPETIZERS

FOR THE TABLE

ARTISANAL CHEESES 29

3 artisanal creamery cheeses, seasonal compote, roasted nuts, honeycomb, crostini
(dairy, gluten, nuts)

TRIO OF SPREADS 31

garlic yogurt, red pepper hummus, eggplant caponata, with watermelon radish, cucumber, grilled naan
(dairy, gluten)

FRENCH ONION SOUP 15

baguette crouton, provolone, gruyere
(dairy, gluten)

VICHYSOISE 14

chives, truffle oil
(dairy)

GRILLED OCTOPUS 22

mint labneh, grilled pineapple, spicy soppressata, salsa verde, shaved celery
(dairy)

STEAMED MUSSELS 23

Fennel, tarragon, white wine, cherry tomato, lemon zest, rustic bread
(dairy, gluten)

SOURDOUGH RICOTTA TARTINE 18

sugar snaps, shaved fennel, orange supreme, pea shoots, fennel pollen
(dairy, gluten)

HERB BUTTER BROILED ESCARCOTS 21

wild mushroom duxelles, herb butter, white wine, puff pastry
(dairy, gluten)

BAKED BRIE 21

chili flakes, fig spread, crispy prosciutto, pita
(dairy, gluten)

ROASTED HEAD-ON PRAWN 31

sunchoke, cherry tomato, olives, capers, white wine, parsley
(shellfish, dairy)

HOUSE SMOKED PORK BELLY 21

6-minute egg, shaved asparagus, pickled shallot, blood orange gastrique

BEEF CARPACCIO 23

pickled wild mushrooms, crispy sunchoke chip, arugula pesto, spicy aioli
(dairy, nuts)

ENTREES

16OZ RIBEYE STEAK 59

asparagus, king trumpet mushroom, duck confit fingerling potatoes, romesco sauce
(dairy, gluten, nuts)

BRAISED SHORT RIB 39

tumbleweed cheddar, polenta, roasted heirloom carrots, bordelaise
(dairy)

COQ AU VIN 31

Bacon lardons, pearl onion, cremini mushroom, pomme puree
(dairy)

SEARED SCALLOP 41

peas, corn, french peas, bell pepper, smoked lardons, parsley, caper raisin emulsion

SMOKED CABBAGE 27

fava bean hummus, crispy chickpeas, shaved carrot salad, pickle shallot, arugula pesto
(dairy, nuts)

DUCK A L'ORANAGE 38

spinach, asparagus, spring peas, kumquats, turnips, orange glaze, pea shoots

HALIBUT 41

cous cous, champagne beurre blanc, trout roe, caramelized grapefruit, fennel
(dairy)

ROASTED CAULIFLOWER 27

white bean puree, chimichurri sauce, charred shallots, garlic chips

SALADS

SPRING BURRATA 18

fava bean puree, asparagus tips, spring peas, cherry tomato, baby radish, baby spring mix greens, black truffle vinaigrette
(dairy)

BROCCOLI CAESAR 17

grilled broccoli, house made ceasar, shaved 24-month parm, brioche croutons
(dairy, gluten, fish)

CHOPPED SALAD 18

baby gem lettuce, red cabbage, tomatoes, pickled red onion, chickpeas, preserved lemon vinaigrette

Add a Protein to Your Salad

grilled chicken +8 | shrimp +10 | steak +13



SIDES

HARICOTS VERTS 9

brown butter, caper, lemon, almonds
(dairy)

WHITE ASPARAGUS 15

beurre blanc, trout roe
(dairy)

HAND CUT POTATO WEDGES 10

herb butter, sea salt
(dairy)

VEGETABLE MEDLEY 10

peas, baby corn, lima beans, bell pepper, baby carrot
(dairy)

POMMES PUREE 10

cream, butter, chive
(dairy)

