

Appetizer

Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayonnaise 22

Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 25

Gently Roasted Fennel with Goat Cheese and Black Olives 19

Foie Gras Brûlée, Spiced Fig Jam and Toasted Brioche 25

Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 20

Salads & Soup

Kale Salad, Parmesan and Lemon 17

Endive and Pear Salad, Black Pepper Buttermilk Dressing, Quinoa 19

Burrata, Meyer Lemon Jam, Black Toast and Basil 20

Butternut Squash Soup, Glazed Shiitake Mushrooms 14

Warm Artichoke, Mustard Mayonnaise, Frisée, Lemon 17

Peekytoe Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger 24

Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25

Pasta

Angel Hair Pasta, Autumn Mushrooms, Garlic, Jalapeno, Herbs 24

Pàche with Meatballs and Smoked Pepper-Tomato Ragù 27

Fish

Seared Salmon, Chili-Pumpkin Seed Broth, Roasted Delicata Squash 32

Steamed Bass, Green Olive Dressing, Grilled Onions, Spinach 35

Roasted Hake with Brussels Sprouts, Warm Bacon Vinaigrette, Celeriac 34

Dover Sole, Potatoes with Lemon, Herbs and Brown Butter 78

Crispy Maine Lobster, Buttery Cabbage, Ginger and Scallion 58

Lobster Burger, Gruyère Cheese, Green Chili Mayonnaise, Yuzu Pickles 26

Meat

Cheeseburger with Russian Dressing and Crispy Onions 24

Roasted Organic Chicken, Salsa Verde, Cauliflower, Potatoes 34

Veal Milanese, Shaved Parmesan, Escarole and Lemon 33

Prosciutto Wrapped Pork Chop, Glazed Mushrooms and Sage 39

Beef Tenderloin, Broccoli Rabe, Basil, Sesame and Chili 39

28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 138

Tasting Menu 118

Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade

Foie Gras Brûlée, Spiced Fig Jam and Toasted Brioche

Seared Salmon, Chili-Pumpkin Seed Broth, Roasted Delicata Squash

Tenderloin of Beef, Broccoli Rabe, Basil, Sesame and Chili

Dessert Tasting

Wine Pairing 78