

Appetizer

- Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayonnaise 22
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 25
Kale Salad, Parmesan and Lemon 17
Burrata, Meyer Lemon Jam, Black Toast and Basil 20
Endive and Pear Salad, Brie, Black Pepper Buttermilk Dressing, Quinoa 19
Gently Roasted Fennel with Goat Cheese and Black Olives 19
Artichoke, Mustard Mayonnaise, Lemon 17
Butternut Squash Soup, Black Trumpet Mushrooms 14
Peekytoe Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger 24
Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 19
Foie Gras Brulé, Spiced Fig Jam and Toasted Brioche 25

Entrée

- Angel Hair Pasta, Autumn Mushrooms, Garlic, Jalapeno, Herbs 24
Pache with Meatballs and Smoked Pepper-Tomato Ragù 27
Roasted Hake with Brussels Sprouts, Warm Bacon Vinaigrette, Celeriac 34
Steamed Bass, Green Olive Dressing, Grilled Onions, Spinach 35
Seared Salmon, Chili-Pumpkin Seed Broth, Roasted Delicata Squash 32
Roasted Dover Sole, Potatoes with Lemon, Herbs and Brown Butter 78
Lobster Burger, Gruyère Cheese, Green Chili Mayonnaise, Yuzu Pickles 26
Crispy Maine Lobster, Buttery Cabbage, Ginger Scallion 58
Cheeseburger with Russian Dressing and Crispy Onions 24
Roasted Organic Chicken, Salsa Verde, Cauliflower, Potatoes 34
Prosciutto Wrapped Pork Chop, Glazed Mushrooms and Sage 39
Veal Milanese, Shaved Parmesan, Pecans, Escarole and Lemon 33
Beef Tenderloin, Broccoli Rabe, Basil, Sesame and Chili 39
28 Day Dry Aged Ribeye for Two, Crispy Potato, Herbal Greens 138

Lunch Prix Fixe 44

Choice of Appetizer, Entrée and Dessert

Appetizer

- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade
Endive and Pear Salad, Brie, Black Pepper Buttermilk Dressing, Quinoa
Butternut Squash Soup, Black Trumpet Mushrooms
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro
Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing

Entrée

- Angel Hair Pasta, Autumn Mushrooms, Garlic, Jalapeno, Herbs
Pache with Meatballs and Smoked Pepper-Tomato Ragù
Roasted Hake with Brussels Sprouts, Warm Bacon Vinaigrette, Celeriac
Steamed Bass, Green Olive Dressing, Grilled Onions, Spinach
Seared Salmon, Chili-Pumpkin Seed Broth, Roasted Delicata Squash
Roasted Organic Chicken, Salsa Verde, Cauliflower, Potatoes
Veal Milanese, Shaved Parmesan, Pecans, Escarole, and Lemon

Dessert

- Warm Chocolate Cake, Vanilla Bean Ice Cream
Apple Pie with Cinnamon Ice Cream

Organic Juices and Smoothies 14

- Green Juice – Apple, Kale, Cucumber, Spinach, Lemon, Ginger
Ruby Red Juice – Beet, Carrot, Orange, Lemon, Young Ginger
Coconut Smoothie - Coconut, Coconut Water, Vanilla

House Made Sodas 8

- Black Cherry Yuzu, Ginger Lemon, or Passion Fruit Lime