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 with Strawberry Compote, Black Pepper and Basil 20
Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs 19
Frisée Salad with Champagne Mango, Goat Cheese and Black Olive 19
Warm Artichoke, Mustard Mayonnaise, Lemon 17
Sweet Pea Soup, Sourdough Croutons and Parmesan 14
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25
Crunchy Soft-Shell Crab, Sugar Snap Remoulade 24
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 20
Foie Gras Brûlée, Rhubarb Compote and Toasted Brioche 25

Entrée
Angel Hair Pasta with Asparagus and Morel Mushroom 28
Pache with Meatballs and Smoked Pepper-Tomato Ragù 27
Roasted Hake, Grilled Spring Onions and Glazed Peas 38
Black Sea Bass, Garlic-Lemon Nage, Silky Fava Beans and Artichokes 35
Sautééd Salmon, Broccoli di Cicco, Black Bean Vinagrette 32
Roasted Dover Sole, Potatoes with Lemon, Herbs and Brown Butter 78
Roasted Maine Lobster, Savoy Cabbage, Seaweed and Mushrooms 58
Cheeseburger with Russian Dressing and Crispy Onions 24
Lobster Burger, Green Chili, Gruyere Cheese, Yuzu Pickles 26
Roasted Chicken, Sichuan Pepper Glaze, Spring Onions and Peas 34
Prosciutto Wrapped Pork Chop, Glazed Mushrooms and Sage 39
Veal Milanese, Warm Potato Salad with Sugar Peas and Horseradish 33
Beef Tenderloin, Sauteed Spinach, Crispy Onions, Buttered Hot Sauce 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
Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs
Sweet Pea Soup, Sourdough Croutons and Parmesan
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Peekytoe Crab, Peas, Avocado and Sweet Chili Sauce

Entrée
Angel Hair Pasta with Asparagus and Morel Mushroom
Pache with Meatballs and Smoked Pepper-Tomato Ragù
Black Sea Bass, Garlic-Lemon Nage, Silky Fava Beans and Artichokes
Roasted Hake, Grilled Spring Onions and Glazed Peas
Sautééed Salmon, Broccoli di Cicco, Black Bean Vinagrette
Roasted Chicken, Sichuan Pepper Glaze, Spring Onions and Peas
Veal Milanese, Warm Potato Salad with Sugar Peas and Horseradish

Dessert
Warm Chocolate Cake, Vanilla Bean Ice Cream
Macerated Strawberries, Caramelized Puff Pastry, Matcha

Sides
White Wine Glazed Mushrooms with Sage 12
Sautééd Asparagus 14
Mashed Potatoes 12
French Fries 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness