

Appetizers

Bruschetta, Tuna Tartare, Foie Gras, Caviar & Garlic Aioli, Fingerlime	32
Tuna sashimi, labneh cheese, tomatoes, herbs & cucumber consommé	26
White fish carpaccio, gremolata, pistachio & olive oil	24
Beef tartare, caper relish, pickles, seared onion, quail egg	26
Charred & fresh Caesar lettuce, brioche, Parmesan, foamed Caesar dressing	24
Apples & fennel, arugula, herbs, feta cheese & cashew nuts	22
Mushroom skewer, spinach & onion ragout, ajo blanco	28
Calamari, seared corn, shallots, chili pepper, corn cream	32
Mussels, white wine butter sauce, sage	24

Entrees

Lemon Spaghettoni, butter sauce, Parmesan, chives	26
Gemelli, cherry & sun-dried tomatoes, capers, cilantro	28
Branzino, fennel, Bok choy & spinach ragout, dill Beurre Blanc	54
Chicken Paillard, chermoula, pine nuts, orange & arugula salad	38
Filet Mignon 8 oz, pearl onions, demi-glace, apple, mustard seeds, mashed potatoes	62
Angus Burger 8 oz, Comté cheese, caramelized onions, mustard aioli & Gratin fries	32

Sides

Purée / Asparagus / Green Vegetables / Gratin fries	12
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Desserts

Chocolate cake, extra virgin olive oil, sea salt, crème fraîche	14
Crème Pâtissier, thyme crumble, strawberries, mint oil	16