

Seasonal and ever – evolving – menus are subject to change



TO BEGIN

FRENCH ONION SOUP 16

Melted Gruyere + Emmental cheeses + baguette

CAESAR SALAD 20-

Maple bacon, parmesan crisps

BEET SALAD 22-

Roasted beets, persimmons whipped goat cheese, pistachios, frisee + citrus vinaigrette

BURRATA 26-

Warm blistered cherry tomatoes, olives, confit garlic, balsamic pearls + reduction, sourdough fettunta

CROSTONE 21-

Grilled sourdough, herb roasted field mushrooms, goat cheese + balsamic reduction

BEEF CARPACCIO 26-

Augachile, salsa matcha, avocado, pickled onions, cilantro + crispy leeks

CRAB CAKES 27-

Apple fennel slaw, spicy lemon remoulade

FRITTO MISTO 27-

Calamari, shrimp, cauliflower, delicata squash, lemon + spicy aioli GF

KOREAN CAULIFLOWER 24-

Gochujang, crushed cashews bean sprouts, cilantro GF DF

MUSSELS PROVENCAL 26-

Tomatoes, shallots, garlic, herbs, white wine + sourdough fettunta

MAINS

TAGLIATELLE 30-

Wild boar ragu + shaved Manchego cheese

RAVIOLI 30-

Spinach + ricotta, pesto rose sauce

RABBIT 32-

Gnocchi, braised rabbit, asparagus, maitake mushrooms, cherry tomatoes, thyme beurre blanc + lemony mascarpone

SCALLOPS 52-

Thousand layer potato, butter poached leeks, champagne caviar beurre blanc

CABERNET BRAISED BEEF

SHORT RIB 50-

Pomme puree, chili garlic broccolini + shallot marmalade

MISO BLACK COD 44-

Kobocha puree, sake braised bok choy + pickled radish

CHICKEN 36-

Prosciutto, fontina + spinach Stuffed breast, whipped Yukon Potatoes, asparagus + jus gras

DUCK CONFIT 38-

Whipped Yukon potatoes, asparagus + orange gastrique

MUSHROOM WELLINGTON

Field mushrooms, kale + roasted sweet potato wrapped in puff pastry. Moroccan butter bean ragout + kale **38-**

*vegan

PLANKS

Assorted meats, cheeses and accompaniments

For 2 40-

For 4 72-

FROM THE GRILL

STEAK FRITES 50-

10 oz. NY Striploin, café de Paris butter + truffle parmesan frites
*add seared scallops + 35

FILET MIGNON 54-

6 oz bacon wrapped tenderloin, Asparagus, demi + 1000 layer potato: crispy prosciutto, chives, parmesan aioli + grated grana padano.
*add seared scallops + 35

BURGER 29-

Bison & boar, double smoked bacon, shallot marmalade, brie, roasted garlic aioli, arugula + side of choice

SIDES

TRUFFLE PARMESAN FRITES 13-

CAESAR SALAD 11-

1000 LAYER POTATO 15-

Crispy prosciutto, chives + parmesan aioli + grated Grana Padano

SEASONAL VEGETABLES 15-

Daily selection

KUNG PAO BRUSSEL SPROUTS 18-

Pork belly, cashews + chilies

We proudly work closely with our suppliers to source fresh and wherever possible local ingredients, including sustainable seafood