

TO BEGIN

CHEESE BREAD 20-

Cheesy croissant twists, warm brie + shallot marmalade fondue

CAESAR SALAD 18-

Maple bacon, parmesan crisps

BEET SALAD 20-

Baby greens, roasted beets, blueberries, whipped goat cheese, pistachios, farro, radish, pickled onion + citrus vinaigrette

Add Chicken \$10, Salmon \$12, Steak \$14

BURRATA 26-

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

TUNA TATAKI 29-

Seared Ahi, wasabi broth, kobocha, Ponzu, gochujang cucumber + chili crisp

SCALLOPS 29-

Chipotle honey glazed pork belly, corn puree + grilled corn relish

BEEF CARPACCIO 26-

Augachile, spicy peanut salsa matcha, avocado, pickled onions, cilantro + crispy tajin leeks

CRAB CAKES 27-

Mango relish, spicy lemon remoulade

FRITTO MISTO 27-

Calamari, shrimp, cauliflower, squash blossom, lemon + spicy aioli **GF**

KOREAN CAULIFLOWER 24-

Gochujang, crushed cashews
bean sprouts, cilantro **GF DF**

MUSSELS PROVENCAL 25-

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



MAINS

TAGLIATELLE 28-

Wild boar ragu + shaved Manchego cheese

RISOTTO 42-

Seared scallops, lump crab meat corn, zucchini + chives

RAVIOLI 29-

Spinach + ricotta, pesto rose sauce

RABBIT 32-

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

CABERNET BRAISED BEEF

SHORT RIB 49-

Pomme puree, chili garlic broccolini + shallot marmalade

MISO BLACK COD 42-

Kobocha puree, sake braised bok choy + pickled radish

DUCK CONFIT 38-

Whipped Yukon potatoes, asparagus + orange gastrique

MUSHROOM WELLINGTON

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

***vegan**

PLANKS

Assorted meats, cheeses and accompaniments

For 2 38-

For 4 65-

FROM THE GRILL

STEAK FRITES 49-

10 oz. NY Striploin, café de Paris butter + truffle parmesan frites

FILET MIGNON 52-

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

BURGER 29-

Bison & boar, double smoked bacon, shallot marmalade, brie, roasted garlic aioli, arugula + truffle parmesan frites

TOMAHAWK MP

(serves 2-3 ppl)
40 oz bone in rib eye
choice of 3 sides

SIDES

TRUFFLE PARMESAN FRITES 13-

CAESAR SALAD 12-

BEET SALAD 14-

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