



TASTING MENU WITH ADVANCE BOOKING
\$140 PER PERSON - \$80 WINE PAIRING
TUESDAY-FRIDAY

CURBSIDE MENU 15% OFF
ADVANCED NOTICE REQUESTED

B I T E S

MIXED OLIVES	6
MANCHEGO CHEESE	12
IBERICO CHORIZO	12
NOVA SCOTIA SCALLOP FRESHLY SHUCKED CITRUS MIGNONETTE	9

SHUCKED OYSTERS SHALLOT MIGNONETTE	27
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A P P S

TUNA TATAKI PERSIMMON JALAPENO YUZU VINAIGRETTE	25
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LOBSTER CEVICHE PASILLA PUREE PICO DE GALLO	26
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JANNSENS FARM ASPARAGUS WHITE & GREEN ASPARAGUS HAZELNUT VINAIGRETTE SHAVED SUMMER TRUFFLES	23
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GEM LETTUCE SALAD FRIED GREEN TOMATO PANCETTA PARMESAN ANCHOVY VINAIGRETTE	22
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BEL GIOIOSO DOP BURRATA VICKI'S FARMS HIERLOOM TOMATOES BASIL MORGANTINO OLIVE OIL AGED VINCOTTO	24
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ADDITIONAL BREAD SERVICE IS \$1.50 PER PERSON
WE DO NOT ACCEPT AMERICAN EXPRESS

PASTA

OXTAIL RAVIOLI
MOREL FRICASSE

23 APP
32 MAIN

CHAMPAGNE RISOTTO
STRACCIATELLA
CHANTERELLES
PINE NUTS

35

MAINS

HALIBUT
SPRING PEAS
SAUTEED SPINACH
WATERCRESS VELOUTE

43

BBQ CORNISH HEN
CRISPY SKIN
CELTUCE PUREE
BUTTERMILK

36

10oz DRY AGED PRIME STRIPLOIN
ROSEMARY FRITES
MIXED MUSHROOMS
SHALLOT JUS

54

BEEF TENDERLOIN
SEARED FOIE GRAS
BLUEFOOT CHANTERELLES
TRUFFLED JUS

56

10oz VEAL CHOP
CHARRED RAPINI
PORCINI JUS

46

SIDES

GRILLED ARTICHOKE

14

SAUTEED WILD MUSHROOMS

14

BEER BATTERED ONION RINGS
KIMCHI KETCHUP

14

