



## APPETIZERS

ESCARGOT HERB BUTTER, FOREST MUSHROOMS ON A PUFF PASTRY **15**

OCTOPUS MEUNIERE SAUTÉED OCTOPUS, TOMATO COUS COUS **15\***

CARAMELIZED ONION & GOAT CHEESE TART CRISPY BACON, CARROT GINGER PUREE **12**

STEAK & HAM & EGGS STEAK TARTAR, PORKBELLY, PROSCIUTTO, DEVILED EGGS **12\***

MUSSELS SHAVED FENNEL, PROSCIUTTO, TOMATOES, SPICY SAFFRON CREAM **12**

## SALADS

DUCK CONFIT SALAD ARUGULA, FENNEL, CRANBERRIES, BALSAMIC CANDIED WALNUTS, ROQUEFORT CHEESE, CRANBERRY VINAIGRETTE **15 (GF)**

RED & GOLD BEET SALAD BIBB LETTUCE, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR, TABOULI COUS COUS, AVOCADO, PISTACHIOS **13**

KALE CEASAR SALAD HARDBOILED QUAIL EGGS, CRISPY CROUTONS, SHAVED PARMESAN REGGIANO **13**

## SOUPS

CREAMY FRENCH ONION SOUP TEMPURA CAVE AGED GRUYERE **10**

BUTTERNUT SQUASH SOUP TOASTED PINE NUTS, FRIED GOAT CHEESE WONTON, CHIVE OIL **10 (GF)**

## ENTRÉE

SEARED SEA SCALLOPS MUSHROOM AND WHITE WINE SAUCE, ROASTED VEGGIES DRIZZLED WITH TRUFFLE OIL **32**

BORDEAUX BRAISED LAMB SHANK BASIL PESTO RISOTTO & BALSAMIC ROASTED TOMATO **26**

COQ AU VIN RED WINE BRAISED, BACON MASHED POTATOES, MELTED RED CABBAGE, PEARL ONIONS **24 (GF)**

BRAISED PORK BELLY IN GOAT CHEESE RAVIOLI BABY KALE AND GOLD BEETS, BROWN BUTTER AND SAGE, PINE NUTS **25**

GRILLED SWORDFISH ROASTED SPAGHETTI SQUASH, GRILLED PINEAPPLE AND ANAHEIM PEPPER SALSA & CHILI OIL **26**

GRILLED FILET MIGNON WASABI MASHERS, CRISPY SHALLOTS, SAUTÉED MUSHROOMS, AU POIVRE SAUCE, HERB BUTTER **32**

SEARED ATLANTIC SALMON PARSNIPS, FIRE ROASTED TOMATILLOS, GINGER AND TURMERIC CREAM, TOASTED PISTACHIO **24\* (GF)**

DUCK COOKED TWO WAYS SEARED BREAST AND CONFIT LEG SERVED WITH WHIPPED MASH POTATOES, KUMQUAT JAM, AGRIDULCE OF BERRIES **28**

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED

(GF) ITEMS ARE GLUTEN FREE; PLEASE INFORM SERVER OF ANY FURTHER DIETARY RESTRICTIONS

CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOOD BORNE ILLNESS