



ESCARGOT HERB BUTTER, FOREST MUSHROOMS OVER PUFF PASTRY 15

OCTOPUS MEUNIERE SAUTÉED OCTOPUS, RED QUINOA 15*

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

SEARED FOIE GRAS BRANDY GOLDEN RAISIN MOSTARDA, TOASTED WALNUT 16* (GF)

MUSSELS SHAVED FENNEL, PROSCIUTTO, TOMATOES, SPICY SAFFRON CREAM 12 (GF)

SALAD

BABY LETTUCE SALAD FRESH BERRIES, TOASTED PISTACHIOS, FETA CHEESE, WATERMELON RADISH, CRANBERRY VINAIGRETTE 10 (GF)

NIÇOISE AND BEET SALAD HERICOTS VERTS, ARUGULA, RED QUINOA, AVOCADO, TOASTED PUMPKIN SEEDS, EVO, RED SHERRY VINEGAR 13

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

SOUP

CREAMY FRENCH ONION SOUP TEMPURA CAVE AGED GRUYERE 10

BUTTERNUT SQUASH SOUP TOASTED PINE NUTS, FRIED GOAT CHEESE WONTON, CHIVE OIL 10

ENTRÉE

SEARED SEA SCALLOPS ARTICHOKE AND SUNDRIED TOMATO RAGOUT, SAUTÉED MUSHROOMS, DRIZZLED WITH TRUFFLE OIL 32 (GF)

DIJON HERB CRUSTED COLORADO RACK OF LAMB PARSNIP PUREE, MINT DEMI GLACE 28

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

MUSHROOM AND GOAT CHEESE RAVIOLI BABY KALE AND GOLD BEETS, BROWN BUTTER AND SAGE, PINE NUTS 25

GRILLED SWORDFISH ROASTED SPAGHETTI SQUASH, GRILLED PINEAPPLE AND GREEN TOMATILLO SALSA, CHILI OIL 26 (GF)

GRILLED FILET MIGNON MASHED POTATOES, SAUTÉED MUSHROOMS, AU POIVRE SAUCE, HERB BUTTER 32 (GF)

SERRANO HAM WRAPPED SALMON BELUGA LENTILS, GRILLED ASPARAGUS, SHERRY GASTRIC, TOASTED PISTACHIO 25* (GF)

DUCK TWO WAYS SEARED DUCK BREAST AND CONFIT LEG, HERB MASHED POTATOES, KUMQUAT BUTTER, AGRIDULCE OF BERRIES 28 (GF)

*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

