

SMALL PLATES

CHARCUTERIE, FINOCHIETTA, CACCIATORINI, ROSETTE DE LYON, MOILITERNO TARTUFO, BRIE, GORGONZOLA, MARCONA ALMOND, FIG JAM, GRAIN MUSTARD, FRIED CAPER BERRY GF 22

CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF 14

CRISPY CHICKEN, CHILI CRUNCH, CRUSHED PEANUTS, SESAME, SCALLION GF 12

GOAT CHEESE CROQUETTE, ROMESCO, PICKLED FENNEL V GF 12

OYSTERS, CHAMPAGNE MIGNONETTE, TARRAGON OIL, LEMON GF 4 EACH

TUNA TARTARE, RICE CAKE, YUZU, AVOCADO MOUSSE, JALAPEÑO GF 16

SHRIMP COCKTAIL, REMOULADE, COCKTAIL SAUCE, LEMON GF 18

PERUVIAN SCALLOP CASINO, TABASCO BUTTER, TOASTED BREAD CRUMB GF 16

PANEL TOAST, WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL V 12

ONION SOUP, CARAMELIZED ONION, SHERRY BROTH, CROUTON, GRUYERE 12

PLATEAU DE PRISTINE, COLLOSAL SHRIMP, OYSTERS, SNOW CRAB LEGS, LOBSTER TAILS, SCALLOP CASINO, MIGNONETTE, REMOULADE, COCKTAIL SAUCE, DRAWN BUTTER GF 120

SALADS

GRILLED ROMAINE, MANCHEGO, BRIOCHE CROUTONS, HOUSEMADE CAESAR 14

ICEBERG, BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF 14

LITTLE GEM, FAVA BEAN, FETA, CELERY, PROSECCO VINAIGRETTE V GF 12

WATERCRESS, WARM BUTTERNUT SQUASH, SPICED PECANS, GOAT CHEESE, POMEGRANATE VINAIGRETTE V GF 14

PASTA

CAULIFLOWER GNOCCHI, LEEKS, COGNAC CREAM, TARRAGON OIL V GF 18

PAPPARDELLE, SHORT RIB, CARROT, BURGUNDY, TRUFFLE, MOLITERNO TARTUFO 32

LINGUINI, MAINE LOBSTER, SAFFRON SHERRY CREAM, BLISTERED SHISHITO 42

SPAGHETTI, SPINACH WALNUT PESTO, CASHEW CREAM, ROASTED TOMATO VEGAN 22

WILD BOAR RAGU, ROOT VEGETABLES, CRUSHED TOMATO, DEMI GLACE, WHIPPED RICOTTA 30

MAINS

- RISOTTO**, LOCAL SHORT GRAIN RICE, WILD FORAGED MUSHROOMS, SHAVED BLACK TRUFFLE GF 42
- NEW ZEALAND RACK OF LAMB**, POMEGRANATE FOAM, CIPPOLINI ONION, MINT GEL GF 40
- BRISKET BURGER**, LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN 22
- KING SALMON**, MUSTARD CREAM GLAZE, BRAISED RED CABBAGE, GOLDEN BEETS GF 36
- FRENCHED CHICKEN BREAST**, CREAMY POLENTA, FERMENTED CHERRY TOMATO PRESERVE GF 28
- GRILLED BRANZINO**, TOASTED FARRO, GREEN OLIVE, OREGANO, LEMON EXTRA VIRGIN OLIVE OIL 32
- HALIBUT**, ALMOND CRUSTED, BELUGA LENTILS, BRAISED LEEKS, MOSAIC HERB CREAM GF 40
- FILET MIGNON**, AU POIVRE SAUCE, YUKON GOLD POMMES PUREE GF 48
- RIB EYE STEAK**, GRASS FED BLACK ANGUS, PARSNIP FRITES, HOUSEMADE A-1 42

SIDES

- TRUFFLE POMMES FRITES**, MOLITERNO TARTUFO, DIJONAISE V GF 8
- CRISPY BRUSSELS SPROUT**, FISH SAUCE, PEPITAS GF 8
- CARROTS**, FENNEL, COCONUT YOGURT, PISTACHIO VEGAN GF 8
- SMASHED FINGERLING POTATO**, HERB, SEA SALT, GARLIC AIOLI V GF 8
- CREAMED SPINACH**, COGNAC CREAM, PARMIGIANO REGGIANO V GF 8