

SMALL PLATES

CHARCUTERIE, FINOCHIETTA, CACCIATORINI, ROSETTE DE LYON, MOILITERNO TARTUFO, BRIE, GORGONZOLA, MARCONA ALMOND, FIG JAM, GRAIN MUSTARD, FRIED CAPER BERRY GF 20

CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF 12

CRISPY CHICKEN, SWEET & SPICY SAUCE, KIMCHI, CRISPY RICE, SCALLION GF 12

GOAT CHEESE CROQUETTE, ROMESCO, PICKLED FENNEL V GF 12

OYSTERS, CHAMPAGNE MIGNONETTE, TARRAGON OIL, LEMON GF 3 EACH

SHRIMP COCKTAIL, REMOULADE, COCKTAIL SAUCE, LEMON GF 18

SEARED SCALLOP "CASINO" BACON, PEPPER AND ONION BUTTER, TOASTED BREAD CRUMB GF 14

PANEL TOAST, WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL V 10

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

PLATEAU DE PRISTINE, SHRIMP COCKTAIL, OYSTERS ON THE HALF SHELL, CRAB LEGS, LOBSTER TAILS, SCALLOP "CASINO" GF 90

SALADS

GRILLED ROMAINE, ROMAINE, MANCHEGO, BRIOCHE CROUTONS, HOUSEMADE CAESAR 10

ICEBERG, BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF 12

LITTLE GEM, FAVA BEAN, FETA, CELERY, PROSECCO VINAIGRETTE V GF 10

SQUASH SALAD, WATERCRESS, WARM ROASTED SQUASH, SPICED PECANS, GOAT CHEESE, POMEGRANATE VINAIGRETTE 12

PASTA

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

PAPPARDELLE, SHORT RIB, CARROT, BURGUNDY, TRUFFLE, MOLITERNO TARTUFO 26

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

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

FUSILLI, WILD BOAR RAGU, WHIPPED RICOTTA 28

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 38
- BRISKET BURGER**, LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN 20
- KING SALMON**, MUSTARD CREAM GLAZE, BRAISED RED CABBAGE, GOLDEN BEETS GF 34
- FRENCHED CHICKEN BREAST**, CREAMY POLENTA, FERMENTED CHERRY TOMATO PRESERVE GF 26
- GRILLED BRANZINO**, TOASTED FARRO, GREEN OLIVE, OREGANO, LEMON EXTRA VIRGIN OLIVE OIL 32
- HALIBUT**, ALMOND CRUSTED, BELUGA LENTILS, BRAISED LEEKS, HERB AND CREAM MOSAIC GF 39
- 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 7
- CRISPY BRUSSELS SPROUT**, FISH SAUCE, PEPITAS GF 7
- CARROTS FENNEL**, YOGURT, PISTACHIO VEGAN GF 7
- SMASHED FINGERLING POTATO**, HERB, SEA SALT, GARLIC AIOLI V GF 7
- CREAMED SPINACH**, COGNAC CREAM, PARMIGIANO REGGIANO V GF 7