

SMALL PLATES

CHARCUTERIE, FINOCHIETTA, CACCIATORINI, ROSETTE DE LYON, MOILITERNO TARTUFO, BRIE, GORGONZOLA, MARCONA ALMOND, FIG JAM, GRAIN MUSTARD, FRIED CAPER BERRY GF 24

CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF 13

CRISPY CHICKEN, SWEET & SPICY, KIMCHI, CUCUMBER,SCALLION GF 14

GOAT CHEESE CROQUETTE, ROMESCO, PICKLED FENNEL V GF 14

OYSTERS, CHAMPAGNE MIGNONETTE, TARRAGON OIL, LEMON GF MP

SHRIMP COCKTAIL, REMOULADE, COCKTAIL SAUCE, LEMON GF 20

MUSSELS & CLAMS, COCONUT SAFFRON BRODO, GARLIC GREMOLATA GF 17

PANEL TOAST, WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL V 14

YELLOWFIN TUNA, GREEN CURRY, GINGER PUREE, CARROT SALAD, PISTACHIO GF 20

SALADS

ROMAINE, MANCHEGO, TOASTED BREADCRUMB, AVOCADO, HOUSEMADE CAESAR 13

ICEBERG, BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF 15

LITTLE GEM, FAVA BEAN, FETA, CELERY, PROSECCO VINAIGRETTE V GF 13

TOMATO & PEACH, GOAT CHEESE, PEARL ONION, RADISH, AGRODOLCE, BASIL V GF 15

PASTA

CRISPY CAULIFLOWER GNOCCHI, LEEKS, COGNAC CREAM, TARRAGON OIL V GF 19

CAVATELLI, SHORT RIB, CARROT, BURGUNDY, TRUFFLE, MOLITERNO TARTUFO 30

PAPPARDELLE, SHRIMP, TOMATO, CALABRIAN CHILI, CRUSHED OLIVE, SPICED MOLLIKA 28

LINGUINI, MUSSELS, CLAMS, SCALLOP, SHRIMP, ANISETTE, FENNEL, CHENIN BLANC 42

SPAGHETTI, SPINACH PESTO, WALNUT CRUMBLE, CASHEW CREME VEGAN 24

RADIATORI, JUMBO CRAB, CORN, PRESERVED LEMON, PEPPADEW, RAMPS, THAI BASIL 32

MAINS

RISOTTO, POACHED LOBSTER, SAFFRON CREAM, SHERRY, CHERVIL GF 46

DUCK, GRILLED FENNEL, BLACKBERRY JUS, CRISPY LEAKS GF 36

BRISKET BURGER, LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN 21

SCALLOP, MUSSELS, FUME FOAM, FAVA BEAN PURÉE, SNOW PEAS, CRISPY ARTICHOKE LEAVES GF 52

FRENCHED CHICKEN BREAST, CHILI RUB, PEPPADEW, VINEGAR JUS, LONG BEANS GF 28

SWORDFISH, TOMATO CHILI GAZPACHO, GREEN OLIVE TAPENADE, PINE NUT, WATERCRESS GF 36

KING SALMON, BASIL & FENNEL PURÉE, HORSERADISH GEL, RADISH, CRISPY BASIL GF 36

FILET MIGNON, AU POIVRE, PEPPERCORN, COGNAC CREAM, POTATO PAVE GF 52

RIB EYE STEAK, GRASS FED BLACK ANGUS, ROASTED CIPOLLINI, HORSERADISH CRÈME FRAICHE GF 47

SIDES

TRUFFLE POMMES FRITES, MOLITERNO TARTUFO, DIJONAISE V GF 9

CRISPY BRUSSELS SPROUT, FISH SAUCE, PEPITAS GF 9

SPICED CARROT, ROASTED FENNEL, PISTACHIO, COCONUT YOGURT VEGAN GF 9

SMASHED FINGERLING POTATO, HERB, SEA SALT, GARLIC AIOLI V GF 9

CREAMED SPINACH, COGNAC CREAM, PARMIGIANO REGGIANO V GF 12