

## 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

## 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