



Spring Menu

First Course

Soup du Jour
9

Shaved Fennel and Apple Salad
artichokes hearts, manchego, meyer lemon vinaigrette
12

Grilled Romaine
pumpkin seeds, tomato tartar, candied bacon, Maytag blue cheese dressing
12

Roasted Beet Salad
assorted baby beets, candied pecans, whipped goat cheese, walnut vinaigrette
12

Foie Gras Au Torchon
brioche, sauterne gelee, apricot compote, balsamic pearls
22

Sous Vide Kurobuta Pork Belly
charred pineapple carpaccio, fig vincotto, micro-cilantro
16

Spicy Ahi Tuna
eggplant tempura, soy glaze, wasabi caviar
16

Second Course

Fish du Jour
market price

Maine Diver Scallops
baby artichokes, roasted tomatoes, olive tapenade, matchstick potatoes, buerre blanc
32

Grilled Salmon
asparagus risotto, meyer lemon emulsion, sweet pea coulis
30

Certified Angus Beef filet Mignon
brown butter potato aligot, glazed carrots, bordelaise sauce
36

Red Wine Braised Short Ribs
polenta, swiss chard, wild mushrooms, bacon lardon, truffle foam
32

Spiced NZ Rack of Lamb
Moroccan cous cous, ratatouille, harissa demi glaze
36

Pan Roasted Jidori Chicken
fingerling potato confit, Bilbao chorizo, romesco sauce
28

\$35 Corkage Policy (one bottle per table)
20% Gratuity Parties 6 or Larger