

Appetizers

Eggplant crisps with skordalia, oven-dried roma tomatoes, basil and oil cured olives -7.5-

Duck confit with arugula and Banyuls vinaigrette -9.5-

White truffle parmigiano toast with wild mushrooms, marrow and veal glaze -9.5-

Grilled beets with goat cheese and walnuts -6.5-

Marinated anchovies with basil bruschetta and stewed onions -7.5-

Alaskan king crab claws with passionfruit butter 13 -

Cheese plate -9-

Steamed Mussels with saffron vinaigrette and olive butter -8.5-

Potato gnocchi with sage butter and parmigiano cream -8-

Boudin Noir Lilette with homemade spicy mustard and cornichons -7.5-

Escargot with mixed mushrooms and Calvados cream -7.5-

Sizzling shrimp with lemon oregano vinaigrette -9-

Soups & Salads

Chicken broth with leeks, tomato, parmigiano and soft-poached egg cup -4.5- bowl -6-

Poached oysters in a saffron-fennel cream cup -4.5- bowl -6-

Arugula with shaved baby beets, tomato, Pecorino Toscano and olive oil -8-

Braised veal cheeks with baby greens and horseradish vinaigrette -9.5-

Shaved Hawaiian hearts of palm with Parmigiano Reggiano and picholine olive-balsamic dressing -11-

Entrees

Braciola with San Marziano tomatoes, creamy polenta and Parmigiano Reggiano -21-

Roasted poulet breast with brussel sprouts, balsamic glazed onions and mushroom prosciutto vinaigrette -19-

Roasted Muscovy duck breast with crispy honeyed flageolets, charred carrots & mint and coriander jus -22-

Grilled hanger steak with fries and marrowed bordelaise sauce -22-

Satsuma glazed pork belly with grilled beets and Israeli cous cous -21-

Sautéed shrimp with fennel-citrus salad and grilled hearts of palm vinaigrette -22-

Pan roasted Alaskan cod with mixed mushrooms, sunchoke puree and marsala butter -23-

Potato crusted black drum with mixed mushrooms, baby vegetables and beurre rouge -22-