



TASTING MENU WITH ADVANCE BOOKING
\$140 PER PERSON - \$80 WINE PAIRING
TUESDAY-FRIDAY

CURBSIDE MENU 15% OFF
ADVANCED NOTICE REQUESTED

B I T E S	MIXED OLIVES	6
	MANCHEGO CHEESE	12
	IBERICO CHORIZO	12
	NOVA SCOTIA SCALLOP FRESHLY SHUCKED	9
	CITRUS MIGNONETTE	
A P P S	SHUCKED OYSTERS	27
	SHALLOT MIGNONETTE	
	TUNA TATAKI	25
	KUMQUAT	
	CUCUMBER	
	PERSIMMON	
	YUZU VINAIGRETTE	
	SHRIMP & LOBSTER CEVICHE	26
	PASILLA PUREE	
	PICO DE GALLO	
	JANSENS FARM ASPARAGUS	23
	GREEN ASPARAGUS	
	HAZELNUT VINAIGRETTE	
	GEM LETTUCE SALAD	22
	FRIED GREEN TOMATO	
PANCETTA		
PARMESAN ANCHOVY VINAIGRETTE		
BEL GIOIOSO DOP BURRATA	24	
VICKI'S FARMS HIERLOOM TOMATOES		
BASIL		
MORGANTINO OLIVE OIL		
AGED VINCOTTO		
FOIE GRAS TERRINE	28	
SAUTERNES GELEE		
CACAO NIBS		
CANDIED KUMQUAT		
BRIOCHE		

ADDITIONAL BREAD SERVICE IS \$1.50 PER PERSON
WE DO NOT ACCEPT AMERICAN EXPRESS

PASTA

OXTAIL RAVIOLI
MOREL FRICASSE

23 APP
32 MAIN

AGNOLOTTI AMATRICIANA
SPICY TOMATO SAUCE
BUFFALO MOZZARELLA
GUANCIALE

31

MAINS

SABLEFISH
SPRING PEAS
SAUTEED SPINACH
WATERCRESS VELOUTE

45

BBQ CORNISH HEN
CRISPY SKIN
CELTUCE PUREE
BUTTERMILK

36

KOBE SHORT RIB
SPRING PEAS
HEIRLOOM CARROTS

39

10oz DRY AGED STRIPLOIN
MIXED MUSHROOMS
SHALLOT JUS
ROSEMARY FRITES

55

10oz VEAL CHOP
CHARRED RAPINI
PORCINI JUS

46

SIDES

GRILLED ARTICHOKE

14

SAUTEED WILD MUSHROOMS

14

BEER BATTERED ONION RINGS
KIMCHI KETCHUP

14

