



PETITE ASSIETTE

ROAST BABY BEET, CRISPY CREAM GOAT CHEESE, BLUEBERRY CHUTNEY / 11

CAESAR SALAD, CHICKEN NUGGETS, BACON, POACHED EGG / 10

MUSHROOM SOUP, CRISPY GARLIC PARMESAN MUSHROOM / 11

HAMACHI RIDING AHI BAREBACK, GINGER SHALLOT VIN / 14

WILD ARUGULA AND RADICCHIO SALAD, IDIAZABAL CHEESE, BALSAMIC VIN / 9

SMOKED SALMON, POTATO TERRINE "PRESSE", FRIED EGG, TOAST / 10

PORK AND TRUFFLE PATE, TOAST / 10

POTATO GNOCCHI, BRAISED BEEF SHORT RIBS, TOMATO BASIL / 12

ROAST MAINE SCALLOPS, BUTTERNUT SQUASH AGNOLOTTI, PICKLED MEYER LEMON / 15

LOBSTER GRILLED CHEESE "MADAME", POTATO SALAD / 15

BEER BATTERED BROCCOLI, THAI CHILI SAUCE, BURRATA, BASIL / 10

FISH AND CHIPS, TRUE ALASKAN COD, TARTAR SAUCE / 12

FRESH CUT TRUFFLE PASTA, HAND SHAVED TRUFFLES / 18

CHICKEN APRICOT POT PIE / 10

RED CURRY RATATOUILLE STUFFED ROASTED PUMPKIN, BURRATA / 12

DRY AGED BEEF BURGER, CARAMELIZED ONIONS, GRUYERE, TOMATO, FRIES / 14

"STEAK FRITES", CHIMICHURRI BUTTER, PETITE SALAD, 6 OZ. HANGER / 18 - 6 OZ. FILET / 22

ASSIETTE OF CURED MEATS AND CHEESE / 18 - 24

BACON ROASTED BRUSSEL SPROUTS, GARLIC AND LEMON MAYO / 9

TRUFFLE FRIES, PARMESAN, TRUFFLE AIOLI / 9

CHEFS DE CUISINE: **RYAN DIGBY** AND **RUI WANG**

CONSULTING CHEF: **BRENDAN COLLINS**

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.