20 menu

STARTERS

Baby kale Caesar salad with lamb bacon and white anchovies \$20

Harvest salad with roasted squash, apples, toasted pepitas, dried cherries, candied hazelnuts and cider vinaigrette \$22

Mushroom croquettes with black garlic aioli \$24

Devils on horseback with blue cheese cream, honey and pistachios \$19

Scallops and pork belly with roasted apples and parsnip purée \$29

Beef carpaccio with tonato aioli, fried capers and dried black olives pickled cipolinis \$29

Sautéd shrimp in double smoked bacon and 'nduja sauce \$28

Escargots baked in Boursin cream \$22

SHARING

Raw oysters served with fresh horseradish and mignonette MARKET PRICE

Bone marrow and steak tartare served with house made accompaniments and grilled bread \$30 Loaded \$5

Cheese plate; choice of 1/3/5 cheeses served with house made accompaniments and grilled bread \$18/24/30

Charcuterie; foie gras brûlée, chicken liver patè, daily terrine and cured meat served with house made accompaniments and grilled bread \$30

MAINS

80z Pan-seared beef tenderloin filet served with sautéed mushrooms, pommes dauphines and peppercorn demicream \$60

16oz Prime ribeye served with sautéed mushrooms, pommes dauphines and peppercorn demi-cream \$68

Braised beef cheek Bourgogne with cipolini onions, double smoked bacon lardons over creamed leek and Brussels sprouts risotto \$48

Seared albacore tuna with leek and caper beurre blanc, fried egg and frites \$48

Leg of duck confit with cherry demi and candied hazelnuts over parsnip purée and roasted beets \$42

Lobster and scallop papardelle in a lobster bisque sauce \$49 Cajun chicken supreme with 'nduja and tomato cream over creamy polenta with seasonal vegetables \$42

80z beef tenderloin burger topped with duck confit, caramelized onion, cherry preserve, and hazelnut butter on a brioche bun \$42

Roasted beets over bubaganoush with fried Brussels sprouts \$36

Add shrimp \$20 Add chicken \$20 Add Scallops \$28 Add Lobster tail \$28

DESSERTS

Lemon poppyseed mascarpone cheesecake \$14
Chocolate pots du crème \$14
Vanilla bean crème brûlée \$14
Vegan chocolate cake with peanut butter sauce \$14
Beignets with orange blossom glaze \$14