



STARTERS

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

Butter bibb lettuce with plums, prosciutto, blue cheese, toasted pecans, celery, red onion, and elderflower balsamic vinaigrette \$22

Burratini with shaved tomato granita basil oil and balsamic \$24

Devils on horseback with blue cheese cream, honey and pistachios \$18

Scallops and pork belly over corn purée \$28

Warm marinated olives \$18

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

8oz Pan-seared beef tenderloin filet served with sautéed mushrooms, pommes dauphines and peppercorn demi-cream \$58

16oz Prime ribeye served with sautéed mushrooms, pommes dauphines and peppercorn demi-cream \$66

Cajun chicken supreme with n'duja, corn and tomato cream over creamy polenta and broccolini \$42

Braised boneless beef short ribs with mushroom, corn and hoisin demi over mashed potatoes \$48

Black cod poached in saffron butter with mussels and shrimp served with broccolini, grape tomatoes and creamy polenta \$48

Lobster and scallop papardelle in a lobster bisque sauce \$49

Mushroom truffle risotto topped with aged Gouda \$38

8oz beef tenderloin burger topped with lobster mornay sauce, bacon, tomato and lettuce \$42

Add shrimp \$20

Add chicken \$20

Add Scallops \$28

Add Lobster tail \$28

DESSERTS

Lemon poppyseed mascarpone cheesecake \$13

Chocolate pots du crème \$13

Vanilla bean crème brûlée \$13

Vegan chocolate cake with peanut butter sauce \$13

Beignets with orange blossom glaze \$13