

BEGINNINGS

CELERY ROOT APPLE SOUP CARMELIZED APPLES, WALNUT OIL	\$9
RUBY GRAPEFRUIT SALAD CHICORY GREENS, FENNEL, RADISH, POMELO VINAIGRETTE FROMAGE BLANC	\$12
BUTTER LETTUCE SALAD BUTTER LETTUCE, SHAVED TRUFFLED PECORINO, CREAMY GARLIC CAESAR DRESSING, BRIOCHE CROTONS	\$13
"BLT" SALAD SUGAR-BRAISED BACON, BABY GEM LETTUCE, ROMA TOMATOES, JALAPEÑO RANCH DRESSING	\$13
ASIAN PEAR & ARUGULA SALAD DIJON VINAIGRETTE, CANDIED WALNUTS, LOCAL BLUE CHEESE	\$12
THREE GRAIN SALAD SPELT, QUINOA, BULGER, FETA, POMEGRANATE, YUZU VINAIGRETTE	\$11
MIXED FIELD GREEN SALAD TOMATO, CUCUMBER, CARROT, CROUTONS, BALSAMIC VINAIGRETTE	\$10

SHARABLE

STEAMED BLACK MUSSELS UDON NOODLES, GINGER, COCONUT MILK, LIME, CILANTRO	\$16
SHAVED VEGETABLE CROSTINI SALAD BABY CARROTS, CUCUMBER, FENNEL, RADISH, BLACK OLIVE TAPENADE, PARMESAN	\$11
ROASTED CAULIFLOWER CURRY, TOMATO CHUTNEY, GOLDEN RAISINS, BALSAMIC, CRISPY CAPERS	\$11
1/2 DZ OYSTERS ON THE HALF SHELL GINGER MIGNONETTE, COCKTAIL SAUCE, LEMON	\$18
JUMBO LUMP CRAB CAKE LOBSTER-LEMONGRASS SAUCE, SPICED TOMATO JAM	\$16
FIRE AND ICE YELLOWFIN TUNA SPICY PONZU, CUCUMBER, QUESO FRESCO, CILANTRO, CRISPY LOTUS ROOT	\$18
PATE FOIE BLONDE CELERY ROOT-APPLE SALAD, WHOLE GRAIN MUSTARD, CRISPY BAGUETTE	\$14
GRILLED CALAMARI SALAD ROASTED RED PEPPERS, POTATOES, OLIVES, ARUGULA CRACKED-MUSTARD VINAIGRETTE	\$15

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

COMPOSED

ROASTED "LOCHE DUARTE " SALMON MEYER LEMON RISOTTO, APPLE WOOD SMOKED BACON, BRUSSELS SPROUTS	HALF\$18 / FULL\$28
SEARED BARRAMUNDI WHITE SOY BRAISED LEEKS, ROOT VEGETABLE, DASHI BROTH	HALF\$18 / FULL\$32
ROASTED 'HUNTSINGER RANCH' CHICKEN WILD MUSHROOMS, MIDNIGHT TOMATOES, GOAT CHEESE DUMPLINGS, MADEIRA CREAM SAUCE	\$26
PAN SEARED SCALLOPS ORANGE BRAISED BELGIUM ENDIVE, WILD MUSHROOMS, RED WINE SAUCE, CELERY ROOT	\$34
POTATO GNOCCHI BUTTERNUT SQUASH, WILD MUSHROOMS, BRUSSELS SPROUTS CURRIED CASHEWS, SAGE	HALF\$13 / FULL\$19
ROQUEFORT-CRUSTED FILET MIGNON MASHED POTATOES, BABY CARROTS, RED WINE THYME JUS	HALF\$25/ FULL\$38
BRAISED LAMB SHANK WHITE GRITS, SWISS CHARD, BEETS, PORTOBELLO STEW	\$29
DUCK CONFIT CREAMY LENTILS DE PUY, SWISS CHARD, TANGERINE EMULSION, CELERY	HALF\$19 / FULL\$30

SIMPLY PREPARED

GRILLED WILD SALMON	\$22
SEARED BARRAMUNDI	\$25
PAN SEARED ORGANIC 'HUNTSINGER RANCH' CHICKEN	\$23
GRILLED FILET MIGNON	\$33

SHARABLE SIDES

SAUTÉED SPINACH WITH GARLIC & SHALLOTS	\$7
WILD MUSHROOMS	\$9
BACON GLAZED BRUSSELS SPROUTS	\$7
STEAMED BROCCOLI	\$7
WHIPPED POTATOES	\$7
TRUFFLE FRIES	\$8

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