



## SMALL PLATES

Fresh soup of the day	12
Classic caesar with lemon, parmesan, croutons	16
Organic greens, cucumber, cherry tomatoes, feta, pine nuts, balsamic vinaigrette	17
Parisian gnocchi, sweet potato and hazelnut puree, sage, parmesan	20
Cider braised pork belly, apple and celeriac puree, pickled cabbage	20
Seared prawns, spicy Italian sausage, smoked paprika cream, fresh basil	21
Pan fried squid, braised kimchi, sesame emulsion, soy gastrique	21
Chicago beef tenderloin (rare), sauteed mushrooms, truffle aioli, parmesan	24
Fresh mussels in:     ~ spicy chipotle cream	24
~ house made bacon, tomato, garlic, fennel	24

## ENTREES

Roast garlic risotto, cauliflower, truffle oil, pine nuts, parmesan	29
Braised beef pappardelle, mixed mushrooms, truffle cream	32
Seared steelhead, mussels, chile and saffron reduction, tomato, nugget potatoes	38
Lamb osso bucco, saffron risotto, gremolata	39
Local duck breast, duck farmer sausage, butter bean ragout, wilted greens	40
Halibut, lobster bisque, braised fennel, potato and lobster croquette	42
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 50
	~ 8oz 64

*18% gratuity will be added to parties of 8 or more*