



SMALL PLATES

Fresh soup of the day	11
Classic caesar with lemon, parmesan, croutons	14
Roasted beets, arugula, whipped ricotta, pine nuts, balsamic	16
Pan roasted oyster mushrooms, garlic, porcini and parmesan cream	16
Seared prawns, garlic, dried chiles, artichokes, pernod	17
House made gnocchi, tomatoes, basil, fresh mozzarella, balsamic	17
Chicago beef tenderloin (rare), mushrooms, truffle and black garlic aioli, parmesan	19
Fresh mussels in: ~ spicy chipotle cream	19
~ house made bacon, tomato, garlic, fennel	19
Seared scallops, saffron cream, pork belly, spiced pistachio crumble	19

ENTREES

Spanish style chickpeas, olives, potatoes, fresh herbs, aged balsamic	23
Port braised beef pappardelle, mushrooms, truffle cream, parmesan	26
Seared trout, nugget potatoes, fresh dill, spinach, soubise	29
Pacific snapper, corn bisque, chorizo hash, chile oil	29
Lamb osso bucco, saffron risotto, gremolata	31
Roasted duck breast, cabbage, gochujang, pickled daikon, hoisin	31
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 37
	~ 8oz 46