



SMALL PLATES

Fresh soup of the day	12
Classic caesar with lemon, parmesan, croutons	16
Organic greens, roasted golden beets, fennel, feta, pine nuts, balsamic vinaigrette	17
Parisian gnocchi, truffled cauliflower cream, asparagus, crispy prosciutto	19
Port braised beef croquette, dijon aioli, pickled radish	21
Seared prawns, fennel, truffled bisque	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 Albacore tuna, harissa and chickpea puree, tabbouleh, olive oil	36
Pacific snapper, mussels, spicy sausage, tomato, fennel	36
Lamb osso bucco, saffron risotto, gremolata	39
Gochujang pork belly, seared Hokkaido scallops, miso sweet potato puree, choy	40
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