



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
Balsamic roasted mushrooms, stracciatella, prosciutto, basil, red pesto, sourdough croutons	20
Braised pork belly, whisky bbq sauce, smoked carrot, crispy onion	20
Seared prawns, spicy Italian sausage, smoked paprika cream, fresh basil	21
Seared albacore tuna, Fresno pepper reduction, cucumber, green onion, lime aioli	21
Chicago beef tenderloin (rare), sauteed mushrooms, truffle aioli, parmesan	24
Fresh mussels in: ~ spicy chipotle cream	25
~ house made bacon, tomato, garlic, fennel	25

ENTREES

Roast garlic risotto, cauliflower, truffle oil, pine nuts, parmesan	29
Braised beef pappardelle, mixed mushrooms, truffle cream	34
Seared steelhead, mussels, lemongrass and coconut broth, choy, chile oil	38
Lamb osso bucco, saffron risotto, gremolata	40
Local duck leg confit, miso and white bean puree, duck farmer sausage, black garlic demi	40
Poached halibut, lobster sabayon, Parisian gnocchi, asparagus	44
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