

SMALL PLATES

Fresh soup of the day		12
Classic caesar with lemon, parmesan, croutons		17
Golden beets, organic greens, balsamic vinaigrette, goat cheese, pine nuts		18
Roasted Brussel sprouts, duck confit, sesame and chile aioli		20
Parisian gnocchi, brown butter, sage, rutabaga cream, prosciutto, parmesan		20
Seared prawns, braised fennel, Pernod, bisque		21
Steelhead gravlax, toasted brioche, whipped ricotta, fresh dill, capers		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		31
Braised beef pappardelle, mixed mushrooms, truffle cream		35
Pacific snapper, mussels, prawns, saffron and coconut broth		38
Lamb osso bucco, saffron risotto, gremolata		40
Local duck breast, maple and black garlic glaze, roasted parsnip, cherry gastrique		42
Albacore tuna, smoked chile rub, bok choy gomae, pickled radish, miso reduction		42
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz	52
	~ 8oz	66

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