



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, wild mushrooms, rutabaga cream, smoked duck	19
Charred steelhead, citrus aioli, arugula, dill, fried capers	20
Seared prawns, fennel, truffled bisque	21
Pan fried octopus, braised fennel, chiles, fresh basil	21
Beef tartare, pickled chanterelles, beets, toasted brioche, truffle aioli	22
Fresh mussels in: ~ spicy chipotle cream	24
~ house made bacon, tomato, garlic, fennel	24

ENTREES

Roasted Brussel sprouts, fried tofu, miso sweet potato puree, gochujang, sesame aioli	29
Braised beef pappardelle, mixed mushrooms, truffle cream	32
Seared Albacore tuna, smoked carrot, golden beets, buttermilk vinaigrette	35
Roasted pork belly, ginger squash puree, maple roasted cabbage, shaved apple	36
Lamb osso bucco, saffron risotto, gremolata	39
Prosciutto wrapped halibut, nugget potatoes, spinach, vichyssoise	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