



## SMALL PLATES

Fresh soup of the day	10
Classic caesar with lemon, parmesan, croutons	12
Roasted golden beets, arugula, fennel, candied pecans, citrus emulsion, goat cheese	15
House made gnocchi, mushrooms, porcini cream, rosemary, parmesan	16
Seared prawns, saffron, garlic, fresh basil, chile oil	16
Chicken and chorizo croquettes, roast pepper aioli, marinated cucumber	16
Ahi tuna tataki, shoyu, gochujang aioli, crispy wonton	17
Fresh mussels in: ~ spicy chipotle cream	18
~ house made bacon, tomato, garlic, fennel	18
Crispy pork belly, sunchoke puree, charred apple, hazelnut	18

## ENTREES

Toasted farro bowl, roasted Autumn vegetables, squash puree, toasted almonds	22
Port braised beef pappardelle, mushrooms, truffle cream, parmesan	26
Pan seared trout, pancetta risotto, saffron reduction	29
Crispy duck leg confit, local duck farmer sausage, boerenkool, mustard seed	31
Ash rubbed lamb sirloin, roasted cauliflower, black garlic reduction, pickled shiitake	31
Seared scallops, lobster agnolotti, celery root cream, truffle oil	35
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 36
	~ 8oz 44
Chef's 5 course tasting menu (entire table must participate, no substitutions)	55/Person