



## SMALL PLATES

Fresh soup of the day	11
Classic caesar with lemon, parmesan, croutons	14
Roast beets, sweet potato & kale salad, goat cheese, candied pecans, balsamic vinaigrette	16
Pan fried Brussel sprouts, gochujang, pickled plums, sesame and maple aioli	16
Seared prawns, kohlrabi and apple slaw, lemon aioli, fresh dill	17
House made gnocchi, duck confit, roasted celery root, porcini cream, parmesan	18
Chicago beef tenderloin (rare), mushrooms, truffle and black garlic aioli, parmesan	19
Fresh mussels in: ~ spicy chipotle cream	19
~ house made bacon, tomato, garlic, fennel	19
Seared scallops, squash and pine nut puree, green apple, prosciutto crumble	19

## ENTREES

Roasted fall vegetables, butternut squash and red curry puree, quinoa	23
Port braised beef pappardelle, mushrooms, truffle cream, parmesan	26
Seared trout, nugget potatoes, fresh dill, spinach, soubise	29
Pepper crusted Ahi tuna, smoked carrot puree, roasted beets, pickled red onion	29
Lamb osso bucco, saffron risotto, gremolata	32
Roasted duck breast, wild mushroom risotto, truffle oil, crispy onions	32
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 38
	~ 8oz 48