

AUTUMN

BEGINNINGS

TWO DAY ROASTED BEETS	15
WATERMELON RADISH, SMOKED HONEY WHIPPED CHEVRE, TOASTED WALNUT CRUMBLE, FIRE STREAK MUSTARD, LEMON FLUID GEL	
HOUSE BRUSCHETTA	13
SPRING ONION RICOTTA AND PANCETTA BLACK OLIVE TAPENADE, MUSTARD GREENS	
RISOTTO	15
CHANTERELLES AND BLUEBERRIES, FRESH THYME	
HOUSE MADE RICOTTA GNUDI	15
PARMESAN BROWN BUTTER, RAMP PISTOU, ANAHEIM CHILE	
SEARED SEA SCALLOP	16
BLOOD ORANGE BUERRE NOISSETTE, ROASTED LEEKS, TENDER MARBLE POTATOES	

HOUSE CHARCUTERIE

DAILY SELECTIONS	15
CHARCUTERIE, HOUSE MADE TERRINES, RILLETTE, PATE, ARTISANAL CHEESES, MUSTARDS, HOUSE MADE PICKLED VEG, FLAT BREAD	
HOUSE CURED FENNEL SALMON	16
CRÈME FRAICHE, BEET SHALLOT RELISH, FRIED CAPERS	
HOUSE MADE AIR DRIED WAGYU BRESAOLA	18
BABY ARUGULA, PARMESAN, BALSAMIC REDUCTION	

SOUP

HEIRLOOM TOMATO, MELON & GARDEN CHILI GAZPACHO	10
LEMON BASIL	
WHITE BEAN VELOUTE	12
CRISPY PROSCIUTTO, TOMATO CONCASSE	

SALAD

BURRATA SALAD	15
PORT AND THYME ROASTED GRAPES, HEIRLOOM TOMATOES, BASIL OIL, MARCONA ALMONDS	
BELGIAN ENDIVE SALAD	14
TOASTED WALNUTS, FUJI APPLES, BLUE CHEESE CRUMBLES	
ARUGULA SALAD	13
ROASTED FIGS, PARMESAN REGGIANO, PANCETTA, COMPRESSED PEARS	

ENTREES

FOOTPRINTS FARM SEARED CHICKEN BREAST	34
ITALIAN SAUSAGE AND ROASTED GARLIC AND DATE COUSCOUS, CARAMELIZED SPRING ONION, MELTED CHERRY TOMATOES, SHERRY JUS	
ELYSIAN FIELDS PAN SEARED LAMB LOIN	40
CURRIED PEAS, PRESERVED LEMON SHALLOT AND NICOISE OLIVE RELISH, GOAT CHEESE GALLETTE	
HOUSE MADE DUCK CONFIT	36
PAN SEARED QUARTER, PINOT NOIR REDUCTION, BELUGA LENTILS, WILTED ARUGULA,	
FILET OF RIBEYE	39
MARINATED IN GARLIC OIL AND SMOKED PAPRIKA, MONTPELLIER BUTTER, LYONNAISE MARBLE POTATOES, MADEIRA REDUCTION	
36 HOUR ROASTED PORCHETTA	37
FRESH CHERRIES & GASTRIQUE, SALAD OF CURED FENNEL, CELERY HEARTS & LEMON CONFIT, CRISPY SUNCHOKES	
CHILEAN SEA BASS	35
SMOKED TOMATO BROTH, GRILLED BROCCOLI RABE, WILD RICE CROQUETTE	
PAN SEARED ORA KING SALMON	35
STONE GROUND PEPITA PESTO, BURNT CUCUMBER, RAMPS, MOUTARD ROUGE, SAUTÉED MOREL	