

Small/share Plates

Warm olives, roasted garlic, rosemary	6
Candied spiced walnuts	7
Daily soup	12
Roasted red beets, lemon crème fraiche, & Sicilian pistachios	9
Torchon of foie gras, West Indian spices, Haitian rum, red pepper jam, and toast point	18
Selection of four cheeses, fruit compote, spicy pumpkin seed brittle	18
Charcuterie selection, pickled Green Market vegetables, whole grain mustard	17
Mini steak sandwiches, caramelized onions, blue cheese	16
Roasted bone marrow, white cinnamon, basil onion jam	14
Pulled pork tacos, polenta tuille, pico de gallo, guacamole	16
Sake grilled beef short rib & smoky oyster sauce	15/28
Onion tart, caramelized sweet onions, gruyere	12
House made merguez, stewed tomato flatbread, goat cheese, and mint	16

Raw & Cured

Duo of tartars – sushi grade tuna, soy emulsion and Loch Duart salmon with roasted garlic and black truffle vinaigrette	18
Honey and sansho peppercorn cured salmon, goat cheese and basil	16
Steak tartar, mustard vinaigrette, Chinese black beans, basil, salted quail egg	16/25

Salads

Mixed vegetable salad, green herb vinaigrette and American caviar	14
Pear salad, romaine lettuce, poached pear, blue cheese, pine nuts	12
Buffalo mozzarella, heirloom tomatoes, truffle oil and black sesame puree	15/21
Clove poached lobster salad, Tongan vanilla, and crispy parsnips	18

Pasta, Risotto, Noodles

Udon noodles, littleneck clams, head on prawns, shellfish broth	26
Spring pea risotto, Laughing Bird shrimp, mint, and crispy speck	18/25
Wild mushroom pappardelle, wild mushrooms, truffle essence, parmesan cheese	14/22

Big Plates

Organic Scottish salmon, black cumin, pomegranate molasses, chickpeas	26
Herb roasted baby chicken, wilted spinach, baby carrots	24
Grass fed NY strip, red wine roasted shallots & garlic, Roquefort potato fondue	32

Sides

House made sesame crackers	6
Sauteed greens and spring garlic	6
Chickpea puree	6
Roquefort potato fondue	6