



Tuesday 9 December 2014

Housemade Charcuterie 16

Eli's Cheese Selection 16

Halibut Taco 8

Poulet Rouge Nuggets, Lemon & Buttermilk Yogurt 12

Fried Whitebait, Lemon, Parsley & Aioli 12

Porchetta Slider, Pickles & Mustard 12

Zucchini Fritti 15

Wallace Bay Oysters 21

Tomato & Cream Soup, Chive 12

Eli's Rooftop Greens, Banyuls Vinaigrette 12

Escarole & Treviso Salad, Anchovy Dressing & Parmigiano 14

Housemade Tagliatelle, Shaved White Truffle 35

Shirred Egg, White Truffle 35

Fritto Misto 19

Nantucket Bay Scallops Meunière 18 With White Truffle +35

Rouget, Blood Oranges, Red Onion & Chili 17

Spaghettoni, Octopus, Mussels & Roasted Tomato 26

Wild Striped Bass, Cauliflower, Capers & Lemon 34

Wild Swordfish, Braised Artichoke & Black Olives 34

North Carolina Poulet Rouge, Wild Mushrooms 29

Roasted Rack of Lamb, Slow Cooked Dandelion Greens 38

Charred Dry Aged Rib Eye Steak & Hand Cut Pommes Frites 65

Pommes Frites 12

Sauteed Spinach 8

Roasted Brussels Sprouts 10

*2014 First Pressed Organic Extra Virgin Olive Oil, Tenuta Il Palagio, Figline Valdarno, Tuscany*