



START THE NIGHT

CRAB BISQUE 15.

chive crème fraiche

SAUSAGE & CANNELLINI SOUP 15.

asiago, mascapone

SESAME TUNA CRUDO 21.

smoked shoyu, pickled jalapeno, garlic crisp

WAYGU BEEF TARTAR 22.

*fried capers, cornichon, cured egg yolk,
worcestershire mayo*

CHEF'S ARTISAN CHEESE BOARD 25.

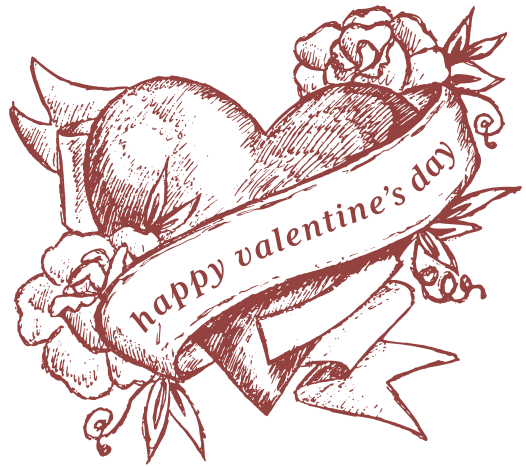
*five artisan cheeses, fig jam, mustard jam,
warm baguette, prosciutto*

GRILLED MARINATED ARTICHOKEs 15.

lemon, saffron aioli, basil oil

MOROCCAN LAMB SKEWER 20.

black garlic tahini, pomegranate, mint oil



SALAD

WINTER GREEN 9.

*tomato, cucumber, red onion, radish,
raspberry vinaigrette*

ITALIAN BURRATA & TOMATO 19.

basil, evoo, fried prosciutto

SALT ROASTED BEETS 15.

roasted apple, feta, fennel, pistachio, mint

TRADITIONAL CAESAR 16.

anchovy, aged pecorino, brown butter crouton

SQUASH & FARRO 15.

goat cheese, dried cranberries, cider vinaigrette

SPICY KALE 16.

*beemester cheese, gochujang dressing,
oven dried tomato, sesame*

ENTREES

KING OYSTER MUSHROOM RISOTTO 32.

mushroom broth, asiago, truffle

SWEET POTATO GNOCCHI 28.

rosemary butter, broccoli rabe, chicken chorizo, almond

SPICED VENISON LOIN 38.

farro pilaf, blueberry wine reduction, confit pearl onion

GRASS-FED BRISKET 38.

*house made apple sauce, parsnip puree,
beef jus, gremolata*

PEPPER-CRUSTED FILET MIGNON 44.

smoked gouda pommes anne, lump crab butter, lemon asparagus

MISO MARINATED AUBERGINE 26.

forbidden black rice, black garlic tahini, pomegranate

FRENCH AIRLINE CHICKEN SUPREME 32.

*bacon lardon, rosemary mushrooms,
garlic potato puree, veloute*

GRILLED LAMB CHOP 39.

mint & pea risotto, wine onion agrodolce, charred tomato

WHOLE ROASTED GREEK BRANZINO 38.

quinoa tabbouleh, lemon preserves, wine butter

SEARED SCALLOPS 42.

yellow curry, grapefruit salad, rice cake

