



Starter

French onion soup	10
Tuna tataki , pickled ginger, wasabi, soy sauce	16
Roasted beet and goat cheese , caramelized walnuts, balsamic glaze*	14
Pan seared diver scallops , tomato ginger nage, crispy fennel	19
Lobster tortilla stack , meyer lemon, avocado, pineapple rum salsa	19
Imported bufala mozzarella , heirloom tomato, sea salt, extra virgin olive oil	16
Roasted pear and gorgonzola salad , arugula, toasted walnuts, balsamic vinaigrette*	14
Shaved fennel and baby spinach salad , slow roasted tomato	14
House salad , heirloom tomato, pecorino, toasted pumpkin seeds, shaved fennel, balsamic vinaigrette*	14
Escargots De Bourgogne , garlic-parsley butter (served 6)	17
Assorted charcuterie plate , Italian salame, Serrano ham, paté de campagne, cornichons	17
Duck foie gras terrine , house made fig jam, toast	22

We will accommodate any culinary or dietary allergy needs
All prices are subject to 15% service charge