

Firsts

Artisan Salad

manchego cheese, marcona almond,
golden raisin, pear vinaigrette | 8

Tomato Cucumber Salad

heirloom cherry tomatoes, crushed
cucumbers, mixed greens, garlic-chili aioli | 11

Potato Leek Soup

truffle, croutons, chive,
butter melted leeks | 11

Shrimp Cocktail

poached white shrimp,
garlic-chili cocktail sauce, lemon | 14

Steak Tartare

cauliflower puree, cured egg,
market lettuce, grilled focaccia | 18

Ricotta Gnocchi

celery root puree, mushrooms,
brown butter | 15

Mains

Salmon

roasted yukon golds, spinach, toasted
caper beurre blanc | 27

Shrimp Risotto

butter-poached white shrimp,
lobster stock, parmesan, chive | 32

Pearl Couscous Pilaf

charred broccolini, cauliflower, fennel,
roasted tomato vinaigrette | 23

Chicken

chicken confit leg, wild rice, lardons,
mushroom sauce supreme, spinach | 26

Petite Filet

pommes puree, brussels sprouts,
mushroom cabernet demi |
6oz | 39

Pork Ribeye

cauliflower puree, charred broccolini,
red pepper chimichurri | 28

Please inform your server of any food allergies.
Consuming raw or undercooked beef, poultry, seafood or eggs may increase
your risk of foodborne illness.

Parties of 8 or more may be subject to an automatic gratuity of 20%