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RAW BAR

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Beau Soleil Oysters \$2.50 each

Hama Hama Oysters \$2.50 each

Little Neck Clams \$2 each

Mayan Prawns \$12

Steak & Sea Urchin Tartare \$14

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FIRST COURSE

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Mackerel Escabeche *Crispy paella, Ibérico ham, aioli* \$15

Braised Octopus *Cockles, shishito peppers, lime, cilantro* \$14

Lobster & Artichoke Salad *Orange, tarragon, coriander* \$18

Mushroom Consommé *Roasted mushrooms, frisée, Pecorino crouton* \$14

Baby Lettuces *Marinated vegetables, herbs, champagne vinaigrette* \$11

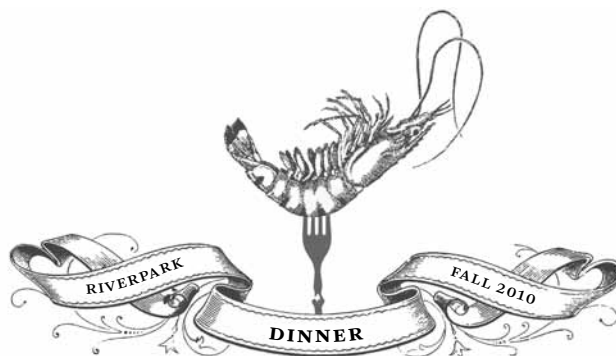
Squab Mole *Rice grits, pistachio* \$15

Cavatelli *Smoked lamb, mint, horseradish* \$15/\$23

Swiss Chard Ravioli *Chanterelle mushrooms, lemon* \$13/\$19

Spaghetti *Calamari, lobster, cockles, tomato, black olives, lemon, basil* \$16/\$24

Pumpkin Seed Tortellini *Roasted squash soup, sage* \$12/\$18



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MAIN COURSE

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**Steamed Branzino** *Cauliflower, leeks, anchovy* \$24

**Arctic Char** *Potato purée, bok choy, lemon confit, black olive crumble* \$25

**Diver Scallops** *Hen of the Woods mushrooms, kale-pear chutney, squash purée* \$26

**Rack of Lamb** *Green wheat, roasted tomato, smoked eggplant, parsley* \$28

**Pork Chop** *Brussels sprout-apple hash, parsnip purée* \$24

**Duck Breast** *Celery, pomegranate, black trumpet mushrooms* \$27

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FOR TWO

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**Roasted Organic Chicken**  
*Potato confit, cipollini onions,  
roasted fennel, herb gravy*  
\$55

**Dry Aged Rib Steak**  
*Truffled potato gratin, red wine  
shallot confit, mâche salad*  
\$68

**Roasted Whole Striped Bass**  
*Saffron-scented  
seafood stew, rouille*  
\$66

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SIDES

Brown Butter Potato Purée \$5 / French Fries \$5

Roasted Mushrooms \$7 / Grilled Broccolini \$6

Celery Root Purée with Truffle Butter \$7 /