



● **DINNER** ●

● **APPETIZER** ●

GOUGERES

classic gruyere cheese puffs | 7

RAZOR CLAM CASINO*

bacon, bell peppers, lemon, gremolata | 24

STEAMED MUSSELS

chorizo, chive, citrus, root veg chips, fried prosciutto | 19

CRAB CAKE

buerre blanc, yuzu daikon, wasabi | 25

GRILLED OCTOPUS

zucchini fritter, red pepper coulis, pommes, chimichurri | 21

STEAK TARTARE*

cured egg, dijon, shallot, capers, baguette | 21

SEARED FOIE GRAS*

peaches & tarragon cream, spiced hazelnut | 22

RATATOULLIE

tomato, eggplant, squash, zucchini, basil | 17

MUSHROOM TARTINE

roasted mushroom, sourdough, lemon parsley salad, crème fraiche | 17

● **SOUP & SALAD** ●

BURRATA

shaved vegetables, split peas, radish, frisee, prosciutto, sherry vinaigrette | 18

MACHE & FENNEL SALAD

herb, citrus, dijon vin | 18

CHOPPED BLT SALAD

blue cheese, cured egg, garlic breadcrumbs, herbs de provence ranch dressing | 17

MUSHROOM SOUP

vermouth, shiitake | 13

LOBSTER BISQUE

classic preparation | 14

**consuming raw or undercooked items may cause illness
*before placing your order, please inform your server if a person
in your party has a food allergy*



• DINNER CONTINUE •

• ENTREE •

SALMON*

shaved radish, asparagus, sorrel sauce triosgros | 34

SEARED SCALLOP*

pommes puree, haricot verts, cherry tomato, chimichurri | 37

HALIBUT WITH BLACK TRUFFLE
RISOTTO

lemon-truffle butter croquette | 44

LOBSTER PASTA

cognac, tomato, brown butter | 47

CENTER CUT FILET*

creamed spinach, carrots, potato confit tournade, bordelaise | 52

LAMB LOIN*

eggplant stuffed cabbage, pommes puree, coffee jus | 38

VEAL CHOP*

morel cream sauce, butter braised radish | 65

EGGPLANT "PARMESAN" (V)

panko fried eggplant, romesco, squash-zucchini
salad, balsamic | 31



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