



• **STARTER** •

STEAMED MUSSELS *

chorizo broth, lemon, white wine, root veg chips | 21

CRAB CAKE

buerre blanc, yuzu daikon, wasabi | 25

GRILLED OCTOPUS

zucchini fritter, red pepper coulis, pommes | 21

FRIED HALLUMI

tomato aioli, compressed watermelon, basil | 18

SCALLOP CRUDO *

chili oil, root veg chips | 22

• **SOUP & SALAD** •

POTATO LEEK SOUP

classic preparation | 15

MACHE & FENNEL SALAD

herb, citrus, dijon vin | 24

BEET SALAD

arugula, radish, toasted almond, whipped goat cheese | 22

**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*



• ENTREE •

CHICKEN FRANCESE

artichoke, broccolini, roasted garlic pommes puree,
citrus jus | 34

PAN-SEARED BRANZINO

sauteed kalamata & green olives, cherry tomato, haricot vert | 44



HALIBUT WITH BLACK
TRUFFLE RISOTTO

truffle butter croquette | 48

PRIME NY STRIP*

potato mille feuille, asparagus, bordelaise | 58

PORK CHOP*

mushroom sauce, polenta, seasonal vegetables | 42

SHRIMP PASTA

angel hair, bottaga, white wine-butter sauce | 47

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