



Cold

Tuna Cruda . Avocado Roll . Grapefruit . Jalapeno
Beef Tartare . Eggs . Caviar . Parmesan Cracker. Aioli (+4)
Bloody Mary Gazpacho . Cucumber Sorbet . Cilantro - Lime Salt
Poached Lobster Salad . House Ricotta . Charred Grapes . Green Apples
Roasted Beet Salad . Warm Camembert . Amaretto Crème Fraiche

Hot

Sea Scallop . Spinach . Speck . Brown Butter . Pine Nuts
Beef Short Ribs . Turnip Puree . Candied Apricot . Shiso
Potato Gnocchi . Artichoke-Tomato Confit . Parsley . Parmesan
Seared Foie Gras . Brandy Peaches . Buttered Brioche . Verjus (+6)

Main

Halibut . Chantrelles . Sweet Corn Crust . Chive Butter
Rack of Lamb . Lamb Bacon . Celery Root . Cipollini Onions . Espresso Rub
Beef Tenderloin . Truffle-Onion Crumble . Parmesan Potatoes . Beurre Rouge
Ossobuco . Parsley Crust . Potato Terrine . Sauce Bordelaise
Duck Breast . Roasted Garlic Flan . Toasted Pistachio . Cherry Marmalade

Dessert

Cheesecake Cannoli . Berry Confit . Graham Cracker
Bolla "Tiramisu" . Chocolate Phyllo . Espresso Caramel . Marscarpone Gelato
Yogurt Panna Cotta . Pineapple . Coconut . Maple Granola
Chocolate Cake . Almond Semifreddo . Cherry Gelee
Lemon Crostata . Arugula . Raspberry-Lemon Sorbet

Three Courses \$45
(Two Savory, One Sweet)

Four Courses \$55
(Three Savory, One Sweet)

Chef's Seven Course Tasting Menu \$75
with Appropriate Wine Pairings \$115