

## APPETIZERS

Corn Soup fava beans, guanciale crostini, burgundy snails		14
Butter Lettuce Salad buttermilk blue cheese, cherry tomatoes, smoked bacon, blue cheese vinaigrette		14
Roasted Beet Salad goat's milk, greens, pistachios, goat cheese fondue		15
Spinach & Arugula Salad candied pecans, poached pears, ricotta salata		14
Olive Oil Poached Halibut brandade, horseradish cream, sherry gelée		16
Slow Cooked Egg spring onions, pork belly, oyster mushrooms		16
House Made Pappardelle mussels, pork sausage, tomato sauce, fresh garbanzos		16

## ENTRÉES

Smoked Tofu butternut squash purée, broccolini, oyster mushrooms, balsamic reduction		25
Sautéed Day Boat Scallops english pea risotto, morel mushrooms, asparagus, basil nage		30
Sautéed Bristol Bay King Salmon beluga lentils, beet greens, vadouvan		31
Grilled Jidori Chicken Breast goat cheese cannelloni, guajillo chilis		27
Braised Pork Shank smoked shallot & chorizo home fries, garlic rapini, cider sage sauce		28
Grilled Ribeye of Beef nettle polenta, balsamic cippollini onions, red wine nage		31

## DESSERT

Sticky Toffee Pudding brûléed bananas, toffee sauce, hazelnut gelato		10
Honeyed Pain Perdu lavender ice cream, meyer lemon curd, pistachios		10
Warm Blackberry Blueberry Crisp spice crumble, vanilla ice cream		10
Chocolate Soufflé Cake Affogato vanilla malt ice cream, toasted almonds, espresso syrup		10
Cinnamon Beignets warm dulce de leche, crème fraîche, salted pecans		10
Cookies & Milk house made cookies with warm spiced milk		10