

WOW!

starters

STEAMED MUSSELS

*fennel, leek &
orange salsa verde ~\$13*

ASPARAGUS SALAD

*truffle vinaigrette, watercress,
farm fresh egg & pancetta ~\$13*

OYSTERS ON THE HALF SHELL

half dozen with mignonette ~\$15

HOUSE CURED SALMON TARTINE

poblano rajas, chive creme fraiche & herb salad ~\$14

BABY OCTOPUS SALAD

*cucumber, roasted tomato, pickled shallot, crispy garlic
& marcona almond romesco ~\$12*

RICOTTA GNUDI

*english peas, pea vines, morel mushroom beurre fondue
& hazelnut froth ~\$12*

SPRING VEGETABLE SALAD

*fava beans, white corn, artichoke, radish,
french feta & creamy mustard dressing ~\$11*

FOIE GRAS TORCHON

*strawberry-star anise jam, pickled lemongrass compote,
cilantro puree & coriander sea salt ~\$18*

entrees

VEGETARIAN RISOTTO

seasonal market vegetable ~\$16

DUCK CONFIT

braised cranberry beans, rainbow chard, rhubarb & applewood smoked bacon lardons ~\$25

PAN SEARED DIVER SCALLOPS

braised rapini, crispy prosciutto & parmesan-pinenut froth ~\$30

HERBES DE PROVENCE CRUSTED ALBACORE

roasted marble potato, artichoke, spinach & picholine olive tapenade ~\$24

OVEN ROASTED LAMB RIB EYE

caponata, goat cheese, slow roasted tomato vinaigrette with mint & basil ~\$31

MEYER RANCH FLAT IRON STEAK

fingerling potato, cremini mushroom, roasted garlic butter & red wine sauce ~\$25

BRAISED BERKSHIRE PORK CHEEKS

carrot-cardamom tian, crispy parsnip, candied kumquat & citrus vincotto ~\$25

GOLDEN GROUPER 'EN PAPIOLLOTE'

purple potato lyonnaise, asparagus, king trumpet mushroom & truffle butter ~\$28

weekly

MONDAY

*Meyer Ranch
Angus Beef Burger
~\$16*

TUESDAY

*Beef Bolognese &
Linguine ~\$16*

WEDNESDAY

*Ahi Tuna 'Au
Poivre'
~\$29*

THURSDAY

*Fish & Chips with
Sauce Gribiche
~\$21*

FRIDAY

*Provençal Stew
of Fresh Fish
& Shellfish
~\$28*

SATURDAY

*Filet of Beef
Steak Frites
~\$37*

SUNDAY

*Olive Oil Poached
Northern Halibut
~\$*

a la carte

CRUSHED BRUSSELS SPROUTS ~\$6

CRÈME FRÂICHE CREAMED BABY SPINACH ~\$6

POMMES FRITES ~\$6

ORECCHIETTE & HUMBOLDT FOG GRATIN ~\$8

desserts

TRIO OF SEASONAL SORBETS

~\$8

WHITE CHOCOLATE PANNA COTTA

strawberries with black pepper, balsamic & pistachio ~\$8

CHOCOLATE BREAD PUDDING

cherry coulis, amaretto ice cream & candied almond ~\$9

BITTERSWEET CHOCOLATE

*POT DE CRÈME
cognac chantilly ~\$8*

CHEF SELECTION

*of DOMESTIC & IMPORTED CHEESES
with HAZELNUT RAISIN BREAD ~\$14*

LEMON CHIFFON PARFAIT

citrus supremes & lavender shortbread ~\$8