

STARTER

BREAD SERVICE: AD ASTRA SOUR DOUGH, AGED CULTURED BUTTER.....	8
LITTLE GEMS: GREEN GODDESS DRESSING, RADISH, APPLE.....	18
GNOCCHI CASANOVA: SPINACH GNOCCHI AU GRATIN.....	20
ESCARGOT: BURGUNDY SNAILS, GARLIC BUTTER, BAGUETTE.....	24
OYSTERS: HALF DOZEN BEAU SOLEIL OYSTERS, KOHLRABI MIGNONETTE.....	24
STEAK TARTARE: WAGYU RIBEYE, PICKLED STRAWBERRIES, SHALLOT, CORNICHON.....	25
CAVIAR SERVICE: THE CAVIAR COMPANY KALUGA CAVIAR, BUCKWHEAT WAFFLES.....	90
MARINATED OLIVES: PICHOLINE, CASTELVETRANO, NICOISE OLIVES.....	15
CALAMARI A LA PLANCHA: MONTEREY CALAMARI, RED ONION, SMOKED PAPRIKA.....	23
ASPARAGUS SALAD: VIOLINI ASPARAGUS, HOLLANDAISE, TROUT ROE.....	22
POTATO CROQUETTES: POTATO CROQUETTES, CREME FRAICHE.....	17
BURRATA: TOAST, LEMON ZEST, OLIVE OIL.(1 OZ CAVIAR CO KALUGA-80).....	20

MAIN

CANNELLONI: BRAISED BEEF, MOZZARELLA, TRUFFLE, TOMATO SAUCE.....	30
DUCK CONFIT: CONFIT DUCK LEG, LENTILS, CHICORY.....	42
LINGUINI: CLAMS, MUSSELS, PRAWNS, CALAMARI, VELOUTÉ, FINES HERBES	45
STEAK: 9 OZ SNAKE RIVER FARMS WAGYU EYE OF RIBEYE, PEARL ONIONS, AU POIVRE.....	75
DOVER SOLE: WHOLE ROASTED DOVER, BROWN BUTTER, POTATO.....	60
LAMB: FREGOLA, NDUJA, PICKLED STRAWBERRY, ARUGULA.....	48

DESSERTS

BASQUE CHEESE CAKE: BURNT CHEESE CAKE.....	13
CHOCOLATE TART: CHOCOLATE SABAYON, CREME FRAICHE.....	14
RIZ AU LAIT: RICE PUDDING, TOASTED HAZELNUTS.....	14

OUR PHILOSOPHY

WE ARE COMMITTED TO THE CULINARY ARTS WITH A FOCUS ON CONTEMPORARY AND RUSTIC CUISINE. WE PROVIDE OUR GUESTS THE BEST QUALITY INGREDIENTS AVAILABLE TO US BY EMBRACING AND SUPPORTING OUR LOCAL SMALL ORGANIC FARMS AND FISHERIES. AUTHENTICITY HAS ALWAYS BEEN AT THE CORE OF OUR VISION. WE ARE ALWAYS QUESTIONING AND EVER EVOLVING.

WE POLITELY DECLINE SUBSTITUTIONS