LARGE PLATES

WHOLE FISH OF THE DAY ~ citrus, chili, garlic & herb marinated, grilled, with a choice of one side 58.00
FISH IN A BAG ~ cherry tomatoes, zucchini, oyster mushrooms, olives, fennel, Herbes de Provence, Pernod AQ
VEAL LOIN SCALOPPINE ~ potato purée, garlic spinach, lemon caper butter 39.00
HALIBUT ~ pan seared, leek, artichoke & cauliflower mash, capers, lemon, parsley verde, evoo 48.00
ROASTED SEAFOOD STEW ~ scallops, fish, shrimp, mussels, clams, saffron aioli, pernod 52.00
8OZ. FILET MIGNON ~ Wild Fig frites, cognac green peppercorn demi 56.00
BUTCHER’S CUT ~ Chef’s nightly inspiration AQ

SIDES ~ 14.00

Garlic & Shallot Spinach ~ Wild Fig Frites ~ Haricots Verts
Mashed Potatoes ~ Mixed Olives ~ Baby Carrots ~ Fingerling Potatoes
Truffle Parmesan Frites 19.00 ~ Green Salad 15.00

Executive Chef ~ Pompeyo Lopez

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.