

SMALLER PLATES

House Country Bread—seasonal butters 7

Warm Mixed Olives 8

Leeks—braised leek, espellette, hazelnut, verjus vinaigrette 18

Winter Greens—lacinato kale, chicory, citrus, garrotxa, spiced candied pepitas, honey herb vinaigrette 17

Steak Tartare—teres major, mushroom conserva, sage, crème fraîche 19

Potato & Comté Croquettes—burnt leek dip 12

Crispy Skate Cheeks—malt vinegar powder, “tartar” sauce 16

Sunchoke Vichysoisse—roasted sunchoke soup, leek, sunchoke chip 14

Delicata Squash Tempura—fromage blanc, chili crisp 14

Mussels—calabrian chili, shiso, tarragon, yuzu kosho crostini 24

Hamachi Collars—kumquat glaze, sesame, chimichurri 22

LARGER PLATES

Icelandic Cod—speck, royal corona beans, cippolini onion, thyme 39

Chicken Roulade—fines herbs, braised green cabbage 36

Scallops—belgian endive, orange, tarragon, pistachio 38

Gnocchi—mushroom sugo, pecorino toscano 29

Steak Frites—herb butter, frites 38

Lamb Burger—rosemary onion jam, tête de moine, lettuce, pickle, frites 26

Short Rib Bourguignon —carrot, pearl onion, trumpet mushroom, marble potatoes, red wine jus 39

5 course tasting menu*

\$89 per person

\$45 per person wine pairing

\$25 per person non-alcoholic pairing

*We kindly require the participation of the entire table

Ask your server about menu items that are cooked to order.

Consuming undercooked meats or eggs may increase your risk for food born illnesses.

Parties larger than six will have a 20% gratuity added to their bill.

