



MENU

RESERVATIONS

PRESS

HOURS

EVENTS

GIFT CARDS

CONTACT



POTTED FOIE GRAS.....18

Black Raspberry Jelly | English Muffins

SPOT PRAWNS16

7 Year Aged Risotto | Uni Butter | Eucalyptus | Sea

Beans

PEAS & BURRATA12

Aerated Pea Gazpacho | Mint Spring Salad | Rustic

Toast

CURED & SMOKED WILD14

SALMON.....

Seasonal Crudite Potato Salad | Green Goddess

Horseradish Crème Fraiche

TASTING

CRAB & KOHLRABI "CANNELONI"

Broccoli Mousseline | Calabrian Chili

GYROS PLATE

Lamb Chop & Kefte | Hummus | Okra Ratatouille |

Yogurt Tzatziki | Warm Pita

PRAIRIE FRUITS FARM AGED GOAT

CHEESE

Olive Oil Gelee | Pickled Cherries

TOASTED POUND CAKE

Ginger | Blueberries | Meyer Lemon Ice Cream

FOOD ONLY

58

LEMON OREGANO CHICKEN 22

THIGH.....

Rainbow Chard | Pickled Ramps | Barrel Aged Feta |

Green Olive Panisse

ALASKAN HALIBUT31

Eggplant & Artichoke Ragul | Sungolds | Fennel | Basil

BONE IN SHORTRIB34

Fiddleheads | Spring Onion | Morel Sauce

BERKSHIRE PORK 28

SHOULDER.....

Creamy Fregola | Sofrito | Pine Nut Bagna Cauda

ROTISSERIE DUCK FOR 2 62

Salad of Duck Drippings Potatoes | Local Stone

Fruit | Baby Kale | Banyuls Vinaigrette