



Appetizers

freshly-baked focaccia, really good EVOO and 18 year old balsamic	9
caesar salad, confit garlic, roasted tomato, grana padano, focaccia crostini	16
cauliflower salad, red leaf lettuce, buttermilk dressing, poppy seed, pangrattato	14
foie gras brulee, spiced mission figs, port gelee, pear puree, pistachio, brioche	20
lemon chicken tarte flambee, brie, mango, confit garlic, grana padano	16
chili prawn, pickled avocado, mushroom & kohlrabi, crispy yam	20
phyllo wrapped baked brie, house brioche, honey, poached pear, walnuts	19
fresh shucked oysters, kafir mignonette, horseradish, lemon, half dozen/dozen	21/38

Entrees

mint & pea risotto, grana padano, picual extra virgin olive oil	26
pork & scallops, braised pork cheek, celeriac puree, corn fricassée, garlic butter	40
confit duck leg, warm chickpea salad, apricot, asian greens, beet purée, cherry jus	37
potato gnocchi, mary's garden summer squash, confit shallot, grana padano	32
pan roasted halibut, red pepper coulis, mediterranean veg, roasted potato	50
beef tenderloin, herb potato, mushrooms, brown butter demi, cafe de paris butter	50
prosciutto wrapped chicken, brie, spinach, sundried tomato farce, sauce aurora	37