



## Appetizers

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freshly-baked rosemary and sea salt focaccia, really good EVOO and 18 year old balsamico	9
caesar salad, confit garlic, roasted tomato, grana padano, crostini	16
mesclun salad, lemon hummus, miso roasted radish, toasted almonds, orange vinaigrette	14
foie gras and pear terrine, buttery brioche, peanut butter powder, tarragon wine gelée	20
smoked sablefish rilette, pickled carrots and shallots, crackers, crème fraîche	20
garlic-chili prawns, daikon noodles, preserved lemon, pickled carrots	20
phyllo wrapped baked brie, honey, compressed apple & fennel salad, buttery brioche	19
coconut & kafir lime curried mussels, smoked roma tomato, basil, toasted garlic focaccia	20

## Mains

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hand-rolled potato gnocchi, brown butter, sage, house cured bacon, grana padano reserve	34
roasted cauliflower casarecce, walnut pesto, brussels sprouts, parsley pangratatto	26
braised lamb shank, celeriac puree, zucchini, caponata, red vermouth jus reduction	45
duck breast, warm chickpea and apricot salad, asian greens, beet purée, fennel jus	37
patagonian seabass, shallot and mushroom crêpe, saffron beurre blanc	50
beef tenderloin, pavé of potato, glazed carrots, demi-glaçe, café de paris	50
red pepper and spinach stuffed chicken breast, brie and herb polenta, glaçe de volaille	36