



## 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, confit garlic hummus, miso roasted radish, toasted almonds, orange vinaigrette	14
panzanella salad, heirloom tomatoes, celery, shallot, toasted focaccia, picual olive oil	18
charred humboldt squid, kale, orange segment, black sesame - pepper sauce, puffed wild rice	20
garlic-chili prawns, cassoulet, radish sprouts, romesco sauce, herb olive oil	20
phyllo wrapped baked brie, honey, local strawberries, 18 year aged balsamic, buttery brioche	19
hokkaido scallops, cauliflower puree, apple, brussels sprouts, tarragon wine gel	25

## Mains

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hand-rolled potato gnocchi pomodoro, fior de latte, confit garlic tomato sauce, tuscan evoo	34
pesto-cream spaghetti alla chitarra, artichokes, confit garlic, capers, grana padano	29
beef tenderloin, tomato provencal stuffed mushroom caps, sweet potato puree, marsala demi	50
halibut puttanesca, zucchini noodles, campari tomato, capers, manzanilla olives	50
pan roasted duck breast, wild rice, squash puree, roasted mushroom, orange glaze	39
butter poached lobster tail, quinoa, cauliflower, roma tomato, coconut red curry sauce	48
prosciutto wrapped chicken, stuffed with sundried tomato & mozzarella, fig compote	39
dijon crusted lamb rack, fondant new potatoes, local summer squash, mint chimichurri	50

\*lamb takes 35 minutes from when it's ordered to cook and fully rest