



## 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, parmesan crostini	16
mushroom strudel, herb goat cheese, mesclun salad, parmesan-thyme filling	15
charred humboldt squid, kale, chickpeas, olives, black sesame pepper sauce, puffed wild rice	20
garlic-chili prawns, cassoulet, radish sprouts, romesco sauce, tuscan herb olive oil	20
phyllo wrapped baked brie, honey, red wine poached pears, pistachio, buttery brioche	19
delicata squash, poached raisins, shallots, almond-walnut crumble, maple balsamic vinaigrette	16
hokkaido scallops, cauliflower purée, apple, brussels sprouts, tarragon wine gel	25

## Mains

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butter poached lobster gnocchi, kalette, grilled lemon vinaigrette, red thai curry	48
butternut squash pasta, spaghetti alla chitarra, kale, confit shallots, goat cheese fonduta	29
beef tenderloin, tomato provençale stuffed mushroom caps, sweet potato purée, marsala demi	50
halibut puttanesca, zucchini noodles, campari tomato, capers, manzanilla olives	50
prosciutto wrapped chicken, stuffed with tomato & mozzarella, mushroom ragout	39
confit duck leg, gnocchi, braised endive, brussels sprouts, orange-cranberry glaze	39
pork belly, hokkaido scallops, creamed leeks, golden beets, apple-brandy gastrique	45
braised lamb shanks, eggplant & mushroom moussaka, herb roasted potatoes, braising jus	50