



Small Plates

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	18
garlic-chili prawn salad, spinach, honey-soy vinaigrette, goat cheese, strawberries, almonds	20
creamy lobster bisque, crème fraiche, dill oil	14
oven roasted local carrots, honey-whipped ricotta, sweet and sour sultana raisins	14
phyllo wrapped baked brie, orange-whiskey marmalade, brioche, sesame honey	19
mary's garden fall squash salad, arugula, toasted pecans, sherry vinaigrette	16
quiche lorraine, ricotta custard, gruyere, ocean park double smoked bacon, fennel-balsamic jam	14
hokkaido scallops, belgium endive, mild chorizo, jalapeno, pomegranate, lemon	25

Larger Plates

parmesan risotto with cremini mushrooms, black garlic butter, and hen-egg bottarga	30
beef tenderloin, rosemary fondant potato, cognac-peppercorn sauce, carrot puree	54
hand rolled potato gnocchi, confit garlic tomato sauce, provolone cheese, walnut pesto, basil	32
spice-brined chicken leg florentine, carrot, cauliflower, onion, spinach	39
miso butter poached sablefish, fragrant wild rice, mushrooms, tarragon beurre blanc	50
confit duck leg, du puy lentils, braised leek, caramelized onion puree, cranberry glaze	41
seafood pasta, linguine, provençale cream sauce, scallops, shrimp, basil, fennel	40
half rack of dijon crusted lamb, pomme purée, roast beet root, zucchini, red wine demi glaçe	50

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