



DINNER MENU

1st

ROASTED HEIRLOOM BEETS / Pistachio Spread / Coffee Soils / Saba

CAULIFLOWER / Caraway Tuile / Black Truffle Snow

TODAY'S CHEESE / Honey Comb / Walnut / Fresh Baked Bread

RAW OYSTERS* / Huckleberries/ Onion Soils / Arugula

2nd

TUNA* / Teriyaki Sauce / Pickled Onions / Shishito Pepper / Shallots

PORK BELLY / Apple Purée / Pumpernickel Crumbs / Marjoram Sauce

MUSHROOM TARTE TATIN / Wild Seasonal Mushrooms / Tomme de Savoie

FROG LEGS / Tomato Chutney / Tarragon Sauce

3rd

FOIE GRAS / Chocolate Ganache / Kumquat Marmalade (*\$10 upcharge*)

OCTOPUS / Gnocchi / Spinach / Parmesan Cheese

HOUSE MADE SPAGHETTI / Uni Sauce / Brown Butter

FARRO RISOTTO / Parmesan Foam / Quail Egg

4th

LOBSTER / Butternut Squash / Ginger

SCALLOPS/ Mussels / Saffron / Leeks

HALIBUT / Zucchini / Couscous Pilaf / Fish Jus

FAGOTELLI / Ricotta Cheese / Spinach / Sage

5th

VEAL CHEEKS / Hazelnut / Polenta

DEAN & PELLER NEW YORK / Pearl Onions / Mushroom Mousseline

PHEASANT / Turnips / Pear Mostarda / Celery Root

RACK OF LAMB / Black Garlic / Potato Pavé

6th

PISTACHIO VACHERIN / Raspberries / Crisp Meringue

THIN APPLE TART / French Vanilla Ice Cream / Calvados Sauce

PB & JELLY / Caramelized Bananas / Peanut Butter Mousse / Tuile

GIANDUJA / Nougatine / Macaron / Passion Fruit

Tasting menu 4 courses 65 with wine pairing 95

Tasting menu 6 courses 85 with wine pairing 130

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Breakfast Daily 6.30am -11am / Lunch Monday-Friday 11am-2.30pm/Brunch Sat. and Sunday 11am-2.30pm

Dinner Monday to Saturday 5.30pm-10pm

Jose Hernandez – Executive Chef