

Pastrami-spiced baby beetroots
air-dried duck ham, Kendall Farms crème fraîche
\$14

White onion velouté
ramp leaf purée, scallops and chili peppers
\$14

Carpaccio of tuna and swordfish
lime cucumber marinade, soya dressing
\$16

Cider glazed belly of pork
apple celeriac rémoulade, crispy quail's egg, English peas
\$16

Ravioli of lobster and salmon
American caviar, parsley purée, lobster bisque
\$18

Soft fried hen's egg
new season asparagus, speck ham, parmesan, baby arugula
\$16

Pan roasted wing of skate
preserved lemons, ratatouille, caper and almond butter
\$19

Classic bouillabaisse Marseilles
fennel, garlic crouton, sauce rouille
\$22

Pan roasted halibut
linguine, fava beans, pine nuts, curried mussel velouté
\$21

Roast breast of duck
sesame purple kale, baby golden beets, duck jus
\$20

Market Specials

Black risotto of trompette de la mort
grilled ramp leaves and parmesan chip
\$18

Whole roasted Idaho brook trout
Sheldon Farm fingerling potatoes, orange and sea bean salad
\$28

Dry aged strip loin 8 oz
creamed spinach, pommes anna
\$38

Roast loin of lamb with confit shoulder
buttered cabbage, wild mushrooms, lamb jus
\$24

Chef's Five Course

White onion velouté
ramp leaf purée, scallops and chili peppers

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Ravioli of lobster and salmon
American caviar, parsley purée, lobster bisque

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Pan roasted wing of skate
preserved lemons, ratatouille, caper and almond butter
or

Dry aged strip loin
pommes anna, roasted portobello, spiced eggplant

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Valrhona chocolate fondant
green cardamom caramel, sea salt and almond ice cream
or

Vanilla custard with citrus fruits
steel cut oats and mandarin sorbet

\$70

*Please note our Chef's Menu is available until 10:00pm
For parties of 5 and larger, we kindly request the entire
table participate in our tasting menu*