

charcuterie

DUCK TERRINE	PROSCIUTTO DI PARMA	SOPRESSATA	FRA'MANI SALUMI	SPICY
CHORIZO				
THREE items	13.	All & All	22.	
baguette, pickled onion, cornichon, cream mustard				

oysters

MALPEQUE perfect balance of sweetness & brine, Prince Edwards Island	½ Dozen	14.	1 Dozen	27.
KUMAMOTO buttery, and slightly salty, sweet, mildly fruity finish, Washington, USA	½ Dozen	15.	1 Dozen	28.

salads

ROASTED BEETS pomelo, goat cheese crostini, candied walnuts	9.
ROASTED PORTABELLA grilled country bread, slow poached egg	10.
FRISÉE lardons, panko fried poached egg	9.
FRIED GREEN TOMATOES herb goat cheese, smoked tomato vinaigrette	10.
CALAMARI SALAD fried shallot rings, fennel, arugula, grape tomatoes, lemoncello dressing	9.
WATERMELON SALAD english cucumber, feta cheese, basil, EVO	9.

european size plates

ROSEMARY-PARMESAN FRIES two dipping sauce	7.
RISOTTO, zucchini blossom, reggiano	10.
POMMES DAUPHINE harrisa mayonnaise	8.
“CHILE RELLENO” magdalena peppers, jalapeño jack cheese, papaya salsa	10.
GNOCCHI port & stilton sauce	9.
LAMB MEATBALLS stuffed with goat cheese, tomatoes, mint	10.
XIǎOLÓNGBǎO (SHANGHAI STYLE LOBSTER DUMPLING “SOUP”) chinkiang vinegar dipping sauce	11.
BONE MARROW CROSTINI oxtail jam	12.
PEI MUSSELS chorizo, cava, saffron garlic aioli	12.
RAZOR CLAMS garlic, extra virgin olive oil, tarragon	12.
DIVER SCALLOPS creamed leeks, tater tots, gastrique	14.
KANPACHI, piquillo pepper, mango relish, micro mint	12.

fish

HALIBUT roasted beets, horseradish ice cream	24.
SKATE mussel pesto	17.
SALMON sunchoke, spinach, pickled cherries	17.
FISH N CHIPS crushed peas, french fries, smoked jalapeño tartar	14.
ANGEL HAIR garlic sausage, clams	17.

poultry

ROASTED CHICKEN caramelized brussel sprouts, brown butter whipped potatoes, chicken jus	15.
DUCK BREAST sweet corn, pea shoots, pomegranate	17.

meat

BRAISED SHORT RIBS parsley purée, carrots, cippolinis	17.
BLACK ANGUS SKIRT STEAK fries, onion jam	18.
PORK TENDERLOIN rutabaga, pickled asian pear, mustard	19.
LAMB polenta cake, escarole,	25.
KOBE BURGER, pickled caramelized onions, oven dried tomatoes, arugula	13.

sweets

COFFEE AND CHURROS	8.
ALMOND APRICOT CAKE, brown sugar ice cream, vanilla creme fraiche	9.
THYME ROASTED PEACHES, pecan crunch, olive oil ice cream	10.
MARSCAPONE PANNA COTTA, shortbread cookie, ginger macerated strawberries, aged balsamic, strawberry chips	9.
“PEANUT BUTTER CUP”, chocolate ganache, molten valrhona, peanut butter ice cream, pralines	9.
PINEAPPLE CARPACCIO, rosemary, choice of sorbets	8.
CHEESE PLATE please ask server for the daily selection	MP.
COMPOSED CHEESE PLATE fondue, raw, grilled cheese, fig spread, asian pear	13.