



## **FIRST**

### **CAESAR KALE SALAD 12**

CREAMY GARLIC DRESSING, FRESH BABY TOMATOES, PUMPERNICKEL

### **ROASTED AND MARINATED BEET SALAD 14**

CRISPY QUINOA, GOAT RICOTTA CHEESE, ORANGE VINAIGRETTE, FRISEE

### **HOUSE CHARCUTERIE AND SALAMI BOARD 22**

GRILLED BREAD, WHOLE GRAIN MUSTARD, ASSORTMENT OF PICKLES

### **ARTISAN CHEESE PLATE 18**

DRIED FRUIT AND WALNUT BREAD, CONDIMENTS

### **SEASONAL OYSTERS ON THE HALF SHELL 22**

RHUBARB MIGNONETTE, SPICY HOUSE COCKTAIL SAUCE

### **AHI TUNA TARTARE 16**

BEER BATTERED AVOCADO, HABANERO OIL, KETJAB MANIS, SHISO

### **SPANISH OCTOPUS A LA PLANCHA 19**

ROMESCO, CRISPY POTATO, BLACK OLIVE EMULSION, PICKLED PEPPERS

### **OLIVE OIL POACHED TIGER SHRIMP 17**

COCKTAIL SAUCE SORBET, "GIN & TONIC" GELEE, PICKLED CELERY, PETIT ARUGULA

### **THYME BASTED VEAL SWEETBREADS 17**

BALSAMIC BROWN BUTTER, ROASTED TOMATOES, ENGLISH PEA RAVIOLI

### **CRISPY BRAISED DUROC PORK BELLY 16**

BLACK GARLIC, WILD MUSHROOMS, MUSTARD JUS, CHARRED SCALLIONS

### **ROASTED BONE MARROW 16**

RED ONION & RAISIN MARMALADE, GARLIC CONFIT, GRILLED SOURDOUGH BREAD

### **BEEF CARPACCIO 17**

TRUFFLE SHITAKE PUREE, PICKLED RED ONIONS, PARMESSAN, CRISP POTATO



## SECOND

### **EGGPLANT STUFFED PORTABELLA MUSHROOM 26**

TOMATO HUMMUS, CRISP CHICKPEA FRIES, GRILLED ASPARAGUS

### **GRILLED MARINATED PRIME SKIRT STEAK 32**

ROASTED FINGERLING POTATOES, CHIMICHURRI, CARAMELIZED ONION JUS

### **GRILLED SMOKED PORK DELMONICO 34**

MUSTARD SPEATZLE, SALSAFI, BRAISED COLLARD GREENS, CHIPOTLE APRICOT PORK JUS

### **DRY AGED SONOMA DUCK BREAST 36**

FARRO, DUCK CONFIT, CANDIED KUMQUATS, GLAZED ENDIVE

### **GRILLED PRIME NEW YORK STRIP STEAK 44**

ROASTED CARROT PUREE, SAUTEED SPINACH, SMOKED BORDELAISE

### **HERB ROASTED MEDITERRANEAN BRANZINO 36**

CAULIFLOWER PUREE, PICKLED CLAM SHELL MUSHROOMS, CELERY, TRUFFLE JUS

### **THYME BASTED ALASKAN HALIBUT 37**

PAELLA RISSOTO, MUSSELS, CLAMS, SHELLFISH EMULSION, AOILI

### **PAN ROASTED SCOTTISH SALMON 29**

BRAISED BELUGA LENTILS, HERB CREME FRAICHE, ROASTED SUNCHOKE

### **OVEN ROASTED MARY'S FARM FREE RANGE CHICKEN 28**

CELERY ROOT PUREE, CHICKEN RIELLETE, WILTED LETTUCE, PORCINI CHICKEN JUS

### **RED WINE BRAISED KOBE BEEF CHEEKS 33**

CRISPY BEETS, GREMOLATA, PEARL ONIONS, PARSNIP PUREE

### **BRAISED RABBIT TAGLIATELLE PASTA 27**

BLACK OLIVES, SAFFRON, GARBANZO BEANS, SAGE

## SIDE DISH

**CRISP FRENCH FRIES, CHIPOTLE AIOLI 7**

**CRISP BRUSSELS SPROUTS, CHINESE SAUSAGE, CILANTRO, SWEET AND SOUR 10**

**CHARRED EDAMAME, YUZU LIME, CITRUS SALT 8**

**JAPANESE EGGPLANT AGRODOLCE, CAPERS, OREGANO 9**

**GRILLED SUMMER SQUASH, TOMATO VINAIGRETTE, PARMESAN 10**



## DESSERT

### **LEMON RICOTTA FRITTERS 10**

LEMON CREAM, CANDIED LEMON

### **ALMOND BROWN BUTTER BLUEBERRY CAKE 12**

BLUEBERRY-LEMON THYME JAM, GINGER ICE CREAM

### **BOURBON VANILLA BEAN PANACOTTA 10**

STRAWBERRY SORBET, CHOCOLATE PEARLS, TARAGON

### **BANANA AND PEANUT BUTTER PARFAIT 11**

MILK CHOCOLATE MOUSSE, CRUNCHY PEANUT FEUILLETINE

### **BITTERSWEET CHOCOLATE MOUSSE**

CINNAMON SUGAR CRISP, MILK CHOCOLATE ICE CREAM, DARK CHOCOLATE SORBET, COCOA NIB  
WHIPPED CREAM

### **AMBROSIA APPLE TART 10**

CRANBERRY CARAMEL, BROWN BUTTER ICE CREAM

### **ARTISAN CHEESE PLATE 18**

DRIED FRUIT AND WALNUT BREAD, CONDIMENTS



### **Choice of Passed Canapés**

Oysters, Lemon Chervil Mignonette, Caviar  
Cheese Gougères with Paprika and Smoked Salt  
Spicy Shrimp Skewers, Mango Aioli  
Yellow Fin Tuna Tartare with Sweet and Sour Dressing  
Lobster Salad, Cilantro, Pickled Red Onions, Avocado  
Beef Sliders with Cheddar Cheese and Russian Dressing  
Foie Gras Torchon with Seasonal Fruit and Brioche  
Spanakopita Pastry  
Spicy Meat Balls, Heirloom Tomato Sauce  
Marinated Chicken Satay, Peanut Dipping Sauce  
Duck Breast Skewers, Sweet & Sour Blackberry Dipping Sauce  
Baby Scallops Ceviche, Yuzu, Watermelon  
Goats Cheese & Onion Tart  
Lobster Arancini, Caviar, Crème Fraîche

**\$25.00 per person per hour for selection of four**

**\$35.00 per person per hour for selection of six**

**\$45.00 per person per hour for selection of eight**

**\$20pp for each additional hour**