



Starters

MEDITERREAN PATISSERIE

sautéed spinach, roasted garlic, fennel fronds, ricotta & feta, green onion, parsley lemon oil
16

WHIPPED EGG PLANT

naan, harissa oil, cilantro
16

LOBSTER RAVIOLI

wild mushrooms, sage brown butter, crispy parmesan
26

Soup

SOUP DU JOUR

please inquire
14

Salads

SUMMER CHICORY

blueberries, red grapes, toasted hazelnuts, sundried tomatoes, feta, pickled red onion,
white peach vinaigrette
16

SHAVED MANCHEGO

heart of baby gem lettuce, toasted pecans, watermelon radish,
honey & balsamic drizzle
18

Entrees

SUPERALIMENT TOWER

(vegan)
tuscan kale, shitake & portobello mushrooms, roasted beets,
toasted pepitas, pomegranate la rouge
40

BRAISED SHORTTRIB

potato confit, sautéed asparagus & carrots, port wine demi-glace
50

SEARED STRIPED SEA BASS

asparagus & salsify purees, sautéed asparagus & carrots, bacon crumbles,
blood-orange beurre blanc
55

ELK MEDALLIONS

wild mushroom and truffle pate risotto, port wine demi-glace
60

NEW ZEALAND RACK OF LAMB

roasted cauliflower, aged balsamic, pistachio gremolata
60

FILET MIGNON

potato confit, sautéed broccolini, brandied port morel reduction
65

Written and presented by Chef Sean Davis

No Substitutions