

CONVERSATION STARTERS

Lobster

Crispy Avocado, Citrus, Shaved Fennel, Mustard
Tarragon Vinaigrette - \$22

Baby Romaine

White Anchovies, Lemon Vinaigrette, Bacon Lardons,
Parmigiano Reggiano - \$12

Beet Salad

Grilled Pears, Feta Mousse, Pistachio Champagne Vinaigrette,
Crispy Beet Nest, Beet Puree - \$10

Asparagus Salad

Roasted Red Pepper, Parmigiano Reggiano, Pork Cracklings,
Red Onion Caper Vinaigrette - \$12

Dungeness Crab

Avocado Mousse, Hearts of Palm, Romaine, Green
Coconut Curry Emulsion - \$18

Cauliflower Risotto

Mascarpone and Romano Cheese, Walnut Basil Pesto, Leeks - \$12

Foie Gras

Cherry Cognac Butter, Brioche Toast, Black Truffle - \$36

Soup

Du jour - \$10