

Potage

Soupe à l'Oignon Gratinée \$8

*Five onion soup with Gruyère and **Emmentaler** cheese*

Soupe du Jour \$8

Chef's creation of the day

Hors d'Oeuvres

Crispy Gnocchi \$14

House-made gnocchi, fried leeks, spicy tomatillo sauce, and olive oil-poached red peppers, and parmesan curls

Semolina Crusted Sea Scallop \$16

Seasoned with fennel pollen and served with sautéed escarole, white wine cream sauce and a citrus "essence"

Duck Breast Prosciutto \$16

House-cured duck breast thinly sliced, with homemade black and yellow mustard, cherry & onion confit, and herbed crostini

Fried Sweetbreads \$15

With a crepe cup filled with wild mushroom ragout, and red wine-poached pear

Fromage \$16

Chef's daily selection of artisan cheeses and fruit

Salade

Warm Endive Salad \$10

Grilled Belgium endive with fried blue cheese, sweet and spicy walnuts and smoky cider vinaigrette

Beet "Caprese" \$13

Roasted red and yellow beets, layered with house-made fresh mozzarella and drizzled with tangerine infused olive oil, pickled lemon wedges, and micro basil

Salmon Salad \$15

Butterleaf lettuce with white anchovies, house-cured wild salmon, caper berries, Scotch egg and cream cheese vinaigrette

Plat principaux

Painted Hills New York Strip \$36

All natural, grass-fed beef herb-crusted with grilled creamed Cippolini onions, and cranberry corn pudding

Duck Confit \$32

With creamy risotto in a roasted squash cup, rosemary brown butter and caramelized apple

Espresso-Rubbed Korobuta Pork Belly \$32

With herb-crème fraiche mashed potatoes, shaved Brussels sprouts, and a cola demi-glace

Monkfish Almandine \$32

*Seared monkfish with sautéed **salsify**, roasted **kumquat**, and almandine sauce*

Mustard-Cured Free Range Chicken \$30

*Crispy grilled organic-free range chicken breast with sautéed kohlrabi, **roasted peewee potatoes** and verjus sauce*

Agnolotti \$29

House-made pasta filled with roasted sweet potato, chestnut and chevre puree, sprinkled with sage dust, sautéed baby spinach and topped with fresh black truffles and parmigiano-reggiano

"Thoroughly cooking foods of animal origin such as beef, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborn illness.

Consult your physician or public health official for further information"*

19% gratuity will be added to parties of six or more.

A \$6 charge will be assessed to split plates.