



PRELUDE

burrata

roasted red and yellow beets / pickled fennel / artisan lettuce
17

prawn remoulade

Japanese shrimp, remoulade sauce, seared lemon, baguette
27

GREENS

classic caesar salad

romaine lettuce, parmesan, croutons, caesar dressing
14

poached pear

artisan lettuce, pomegranate arils, goat cheese, pomegranate vinaigrette
19

ENTREES

filet mignon

hot house vegetable composition / foie gras demi glace
67

lamb loin

kasha crust, Peruvian patatas bravas, arugula, olive date emulsion
52

salmon

celery root puree, brussels sprouts, carrot ginger puree
34

pappardelle

Sundream Farms mushroom, spinach, roasted tomatoes, roasted garlic, extra virgin olive oil, vegan cheese
31

moultard duck breast

lobster glaze, confit, braised lentils, poached pear, watercress
54

DESSERTS

pumpkin cheesecake

14

sphere

17

pear

17