

SMALL PLATES

CHICKEN & DUMPLINGS

PARMESAN & CORN DUMPLINGS, POACHED CHICKEN,
SEASONAL ROOT VEGETABLES, PARMESAN ESPUMA, CILANTRO 13

ARUGULA SALAD

WALNUT & DATE, BALSAMIC DRESSING, AGED PARMESAN 15

BURRATA

MARINATED ROASTED RED PEPPERS, BASIL CHIMICHURRI 17

GRILLED OCTOPUS

CRISPY POTATOES, ROMESCO, BLACK OLIVE AIOLI, RED CHILE 16

STEAK SANDWICH 'CHIVITO'

POTATO ROLL, GRILLED STEAK, EGG, HAM, BUTTER LETTUCE,
HEIRLOOM TOMATO, GARLIC AIOLI 16

ENTREES

SCALLOP RISOTTO

DIVER SCALLOPS, SWEET PEAS, SEASONAL MUSHROOMS,
PINE NUTS, SHERRY-SHALLOT JUS 40

GRILLED HANGER STEAK

HASSELBACK 'NURI' POTATOES, BLACK TRUFFLE HOLLANDAISE,
SHISHITO PEPPER ESCABECHE 36

PAN ROASTED CHICKEN BREAST

CELERIAC PURÉE, CHANTERELLE MUSHROOMS,
LEMONY MUSTARD & CAPER PAN SAUCE 35

PORK RIBEYE 'OKTOBERFEST'

PRETZEL SPAETZEL, PRESERVED SWEET PEPPER,
MAPLE & ONION SOUBISE, PICKLED RED CABBAGE 30

SNACKS

CHARCUTERIE & CHEESE

CHEF'S SELECTION OF TWO ARTISANAL CURED MEATS,
ONE ROTATING CHEESE, TOASTED SOURDOUGH,
SEASONAL ACCOMPANIMENTS 12

TOASTED ZUCCHINI BREAD

PINE NUT BUTTER, EGGPLANT CAPONATA, NASTURTIUM 9

"TINNED FISH ON TOAST"

ROTATING SELECTION OF TINNED FISH, CAPE GOOSEBERRIES,
TAPENADE, SUNDRIED TOMATOES, HERB SALAD 13

BRIE & LEEK EMPANADA

TRIPLE CREAM FRENCH BRIE, MELTED LEEKS,
BLACK OLIVE AIOLI, CHIMICHURRI 10

CIOPPINO

PAN SEARED CORVINA, ROCK SHRIMP, COCKLES,
TOMATO ANISE BROTH, HOUSE MADE FENNEL LAVASH 38

BRAISED SHORT RIB

WHITE POLENTA, GLAZED VEGETABLES, BLACK DEMI,
BEEF FAT & HORSERADISH GREMOLATA 39

LAMB & TOASTED FARRO

WHITE WINE BRAISED LAMB SHOULDER, APRICOT,
KOHLRABI & TART APPLE SALAD, FARRO STEW, ESPELETTE 28

ROASTED WINTER SQUASH

GARLIC-WILTED KALE, BALSAMIC REDUCTION, STRACCIATELLA,
HERBACEOUS SALSAL VERDE 25

DESSERTS

BOUCHERON NAPOLEON

WHIPPED GOAT CHEESE MOUSSE, PINENUT NOUGATINE,
BLACKBERRY COULIS, LOCAL HONEY 12

CHOCOLATE "HO-HO" CAKE

SWEET CREAM, CHOCOLATE SHERBET, SALTED TOFFEE CARAMEL 12

LEMON CAKE

KIWI 'SALSAL VERDE', FRESH BASIL 10

All pastries are designed and developed by Executive Pastry Chef, Robert Toland

