



DINNER
\$60

1st Course

2nd Course

3rd Course

SPINACH CAPPELLETTI
SAGE, MICRO BASIL & GARLIC CHIPS

OR

BEETS TRIO
GOAT CHEESE CROQUETTES,
WHIPPED FETA CHEESE & QUINOA

OR

HAND CUT BEEF TARTARE
MONTGOMERY'S CHEDDAR & SHRIMP CRISP

ATLANTIC SALMON
SALMON CAVIAR, JASMINE RICE,
BROCCOLINI & CAULIFLOWER PURÉE

OR

BEEF STRIP LOIN
BONE MARROW, CHIMICHURI, POTATO
GRATIN
& COGNAC JUS

OR

SAFFRON RISOTTO
WAGYU SHORT RIBS, FAVA BEANS PURÉE
& BEEF RAGOUT SAUCE

CORN BRULÉE
FRESH CORN, CREAM, BUTTERSCOTCH,
& CORNBREAD

OR

CHOCOLATE MOUSSE

RASPBERRY, RUM
& ALMOND



BRUNCH

\$30

1st Course

SYRNIKI

COTTAGE CHEESE PANCAKES,
TARO PURÉE & RASPBERRY JAM

SHAKSHUKA

EGGS, PICKLED EGGPLANTS,
STRACCIATELLA CHEESE & TOAST

APPLE KALE SALAD

POPPED QUINOA, CUCUMBER,
AVOCADO & PINE NUTS

AVOCADO TOAST

SOURDOUGH, LETTUCE, FRISÉE,
RAINBOW TOMATOES &
POACHED EGG

2nd Course

BRANZINO

TOMATO SAUCE, KIMCHI FRIED RICE
& SCRAMBLED EGGS

CHICKEN SANDWICH

SIDE OF YOUR CHOICE

BRIOCHE BUN, CARROTS

CHEESEBURGER

SIDE OF YOUR CHOICE

BLUE OR CHEDDAR CHEESE,
FRIED EGG, SPICY AIOLI