

DINNER

SMALL PLATES & APPETIZERS

SOUP OF THE DAY Prepared According to Chef's Inspiration	9
ARUGULA & BOSCH PEAR SALAD Lemon Grapeseed Dressing, Parmigiano Reggiano	15
ORANGE & THYME SALAD Black Olive Tapenade, Shaved Fennel, Toasted Fennel Seeds, Lemon Oil, Maldon Sea Salt	11
SEARED TUNA NIÇOISE SALAD Red Wine Dijon Vinaigrette	13
HAND CUT FRIES Sea Salt, Lemon Aioli	7
ROASTED TOMATO & CIPOLLINI ONION TARTE Goat Cheese, Basil Oil, Aged Balsamic Reduction	8
SMOKED SALMON, PANCETTA & AVOCADO Roasted Tomato, Iceberg Lettuce, Avocado, Caper Dressing	13
MINTED GREEN PEA & RICOTTA RAVIOLI Spring Mushroom Sauce, Snow Pea Tendril	12
SALT COD FRITTERS Curried Celery Root Remoulade, Micro Sorrel & Pea Shoot Salad	11
SAUTÉED CRAB CAKES Avocado Salsa, Aged Balsamic Reduction	18
BABY LOBSTER GRILLED CHEESE Brioche, Avocado Salsa, Aged Balsamic Reduction	11
POMMES CROQUETTE Sea Salt, Truffle Oil, Hollandaise	7
SEARED SCALLOPS Preserved Lemon & Caper Sauce, Warm Baby Beets & Arugula	13
ESCARGOT IN GARLIC CREAM SAUCE Wild Mushrooms, Fava Beans, Crisp Leeks Grilled Pain au Lait	16
TANDOORI CHICKEN BREAST Baby Spinach, Chick Peas, Mango, Sweet Pepper, Citrus Vinaigrette	17

ENTRÉES

GRILLED SEAFOOD SALAD Shrimp, Salmon & Scallop, Niçoise Style Salad, Red Wine Dijon Vinaigrette	25
SALMON GRATINÉE Lobster, Sauce Hollandaise, Fresh Orange, Steamed Green & White Asparagus	24
ROASTED CHILEAN SEA BASS Lemon Confit, Chorizo Smashed New Potatoes, Spring Greens	28
POACHED HALIBUT Shrimp Veloute, Spring Peas, Oyster Mushroom, Potato, Tarragon & Tomato Concasse	25
FISH OF THE DAY Prepared According to Chef's Inspiration	25
SEAFOOD RISOTTO Lobster, Shrimp, Seasonal Mushrooms, Asparagus, Parmigiano Reggiano	32
GINGER BEER BRINED CORNISH HEN Pan Juices, Crunchy Mustard Potato Salad Steamed Green Asparagus, Fennel Purée	22
MINT PISTOU MARINATED RACK OF LAMB Pan Juices, Grainy Mustard Salt Roasted New Potatoes, French Beans	39
TOURNEDO ROSSINI Angus Medallion, Toasted Brioche, Pan Seared Foie Gras, Channeled Mushroom, Madeira Jus Pommes Croquettes	29
GRILLED 8 OZ ANGUS FILET MIGNON Merlot Demi Glace, Gorgonzola Gnocchi Sautéed Spinach, Portobello Mushroom	39

EXECUTIVE CHEF
JOAN MONFAREDI

SOUS CHEF
NICHOLAS SWARD