




STARTERS

jumbo white tiger prawns french rémoulade / grilled crostini lemon / beet microgreens	22	soft scrambled egg*  crème fraîche / american sturgeon caviar	15
ahi tuna tartare*  cacciatore vinaigrette avocado / cucumber	22	escargot vol-au-vent local mushroom ragoût	22
vegetable pâté   spinach / broccoli / carrots cauliflower / romesco sauce	17	oysters rockefeller spinach / onion / applewood-smoked bacon garlic butter / pernod / parmesan baked on the half shell	22

GREENS AND SOUP

berries & goat cheese salad seasonal greens / sliced almonds / bedford honey & minus 8 vinegar dressing	15
chef's garden gazpacho  tomatoes / cucumber / bell peppers / onion / roasted garlic & parmesan crostini	15
caprese   garden tomatoes / fior di latte / fresh basil / balsamic reduction extra virgin olive oil / maldon sea salt	16

ENTRÉES

faroe islands salmon*  seasonal root vegetable	48
rainbow trout amandine  parsnip purée / haricots vert / roasted pepper / almond / lemon & herb vinaigrette	42
steak au poivre*  14 oz. prime new york strip steak / shoestring potatoes / asparagus polonaise	66
pork marsala pan-fried / mushrooms / lemon gremolata	42
coquilles saint-jacques scallops / pommes purée / caviar cream	56
roasted pheasant sweet corn cake / mountain berry gastrique / natural jus	46
pappardelle  roasted garlic / roasted tomato / local mushrooms / baby spinach olive oil / vegan mozzarella	29

DESSERTS

chocolate opera torte espresso-soaked hazelnut joconde cake / chocolate ganache / coffee buttercream	16
raspberry almond financier cake white chocolate crèmeux	16
crème brûlée classic baked custard / caramelized sugar / fresh berries	16

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.