

S t a r t e r s

Soup du jour \$12

Heirloom tomato carpaccio \$11
aged balsamic and parmesan

Roasted beetroot salad \$12
walnut crusted goat's cheese and beetroot ravioli

Foie gras torchon \$21
black truffle, quince purée and duck glace

Shrimp, scallop and calamari ceviche \$14
tomato gazpacho and avocado

Maine lobster tortellini \$18/31
fennel purée and shellfish glace

Handmade tagliatelle \$17/27
Bolognese and grated Parmigiano Reggiano

Tortelli of spinach and goat's cheese \$14/26
tomato fondue and olive oil

Saffron risotto \$16/28
Laughing Bird shrimp, broccoli and uni emulsion

Black and white gnocchi \$16/28
morel mushrooms, capers and brown butter sauce

an 18% service charge will be added to your final bill

E n t r é e s

Braised bronzini \$32

sunchoke purée, spring vegetables and lemon thyme jus

Pan seared corvina \$28

potato noisette, baby gem, almond and cinnamon jus

Fish of the moment MP

seasonally inspired

Alaskan halibut \$35

citrus segments, white asparagus and pancetta crisp

Grilled swordfish \$28

olive oil potato purée, artichokes 'a la grecque' and olive piquillo pepper vinaigrette

Pan roasted lamb loin \$32

aubergine parmigiana, confit shoulder, tomato compote and mint salsa verde

Prime fillet of beef \$34

fingerling potatoes, crispy beef cheeks and mushroom ragoût
seared foie gras supp. \$13

Veal tenderloin \$38

black truffle grits, braised veal short rib, root vegetables and port reduction

Prime 14oz. New York strip \$37

horseradish whipped potatoes, asparagus and béarnaise

Natural fed Gianonne Farm chicken \$27

semolina gnocchi, prosciutto wrapped stuffed leg, savoy cabbage and Madeira jus

Sides \$7

Grilled jumbo asparagus
Lyonnais cabbage
Garlic spinach
Sautéed seasonal mushrooms
Crispy fingerling potatoes
Olive oil potato purée
Truffle grits