



SMALL PLATES

CREAM OF TURNIP SOUP

Star Anise-Leek Ash, Fromage Blanc, Croutons, Truffle Butter \$9

CURED FOIE GRAS

Apple, Kale, Hibiscus, Hazelnuts \$19

BOSC PEAR & ARUGULA SALAD

Arugula, Shaved Pear, Candied Pecans, Pear Vinaigrette, Point Reyes Blue Cheese, Saba \$12

P.E.I. MUSSELS & MANILLA CLAMS

Saffron, Shallot, Garlic, Thyme, Lemon, Toast \$11

SMOKED SALMON & GINGER SOURDOUGH PANCAKES

Salmon Roe, Lime Crème Fraiche, Sesame Seeds, Chili Oil, Meyer Lemon \$16

HOUSED CURED ARTIC CHAR

Black Radish, Blood Orange, Cabbage, Garden Arugula \$12

EPOISEE & FRENCH TOAST

Sweet Potato, Pomegranate, Kale, Marcona Almond \$15



ENTREES

CARNAROLI & WILD RICE RISOTTO

*Tea Smoked Chestnuts, Parsnip, Mustard Greens,
Parmesan, Rosemary & Dates \$19*

HOUSEMADE FETTUCINI & BEEF CHEEK

Delicata, Mushrooms, Onions, Ricotta, Tomme de Savoie \$18

AUTUMN OLIVE BRAISED PORK SHOULDER

*Green Apple, Tuscan Kale, Vadouvan Yogurt, Brussel Sprouts,
Puffed Quinoa, Natural Sauce \$26*

RIBEYE STEAK

*Sharondale Mushrooms, Celery Root, Shallot,
Tarragon, Bordelaise Sauce, Bone Marrow Butter \$35*

FREE UNION CHICKEN BREAST

Fingerling Potatoes, Bacon, Gulf Shrimp, Swiss Chard, Lemon-Thyme Sauce \$26

BEEF BURGER WITH HERBS, LEMON & GARLIC

*House Made Bun, Pickled Tomato, Cheddar Cheese,
Bacon, Chips \$17*

LAMB SADDLE

*Pearl Onions, Dates, Broccoli Rabe, Stone-Ground Yellow Grits
Minted Crumble \$29*

PAN SEARED ARTIC CHAR

Potato Puree, Sauce Vierge, and Roasted Fennel \$28



DESSERTS

STICKY TOFFEE PUDDING

Date Puree, Pecan Crumble, Cinnamon Anglaise \$9

PEPPERMINT CREME BRULEE

White Chocolate Peppermint Granola, Assorted Cookies \$9

CHEESE PLATE

*Domestic and European Cheese, Rosemary Crackers,
Fruits, Nuts \$15*

BEIGNET DE CARNAVAL

Pastry Cream, Mixed Berries and Caramel \$ 9

MEYER LEMON TART

Honey Mascarpone, Whipped Cream, \$ 9

COFFEE & TEA SELECTION

Featuring Illy Coffee

Espresso, \$5

Cappuccino, \$6.5

Latte, \$6.5

Filtered Coffee, \$4.5

Selection of Dammann Tea, \$5

