

STARTERS

LA FOURNETTE MICHE

one choice 12 | two choice 20 | three choice 26

salted butter, basil and lemon ricotta, herb and oil V | NF

MUSHROOM FLATBREAD 26

wild mushroom, truffle mascarpone,
black garlic dressing, arugula V | NF | P

CALABRESE SALAMI FLATBREAD 26

calabrese salami, roasted tomato spread,
whipped honey ricotta, basil NF

SAGE AND FIG FLATBREAD 24

golden figs, fried sage, balsamic fig reduction,
honey herbed ricotta, frisee, truffle V | NF

SPICED BEEF SOUP 18

vegetable trinity, pickled ramps, scallions
add angel hair pasta 5 | add jasmine rice 5
DF | NF

CAULIFLOWER TEMPURA 20

calabrian chile sauce, capers, fine herbs,
crispy cauliflower florets V | DF | NF

HUMMUS 20

crispy chickpeas, aleppo, grilled pita and lavash,
shaved red onion, marinated olives, herb salad, lemon oil
GF OPTION AVAILABLE | DF | V | NF

KARAAGE OCTOPUS 28

fried spanish octopus, salted duck egg aioli,
togarashi, thai basil GF | DF | NF *contains sesame

LONGANISA DEVEILED EGGS 22

duck egg, longanisa, sinigang egg filling,
garlic chips, chives NF *contains shellfish

PARK BOARD* 38

artisanal meats, cheeses, seasonal jams,
grilled sourdough GF OPTION AVAILABLE

SEAFOOD TOWER* 180

maine lobster, king crab, jumbo shrimp,
pei mussels, snow crab, east & west coast oysters,
smoked salmon dip NF

traditional sauces & accoutrements

N o M I

SALADS

add grilled chicken 10 | shrimp 12 | salmon or steak* 16

LOCAL GREENS 18

goat cheese, pickled fennel, candied walnut
shaved cauliflower, white balsamic emulsion GF | V | P

SPRING ROLL SALAD 20

mixed greens, marinated tofu, pickled daikon,
sautéed mushrooms, cucumber, crispy rice paper,
cashew butter, honey soy dressing, herb salad DF | V

PAILLARD CHICKEN CAESAR 30

gem lettuce, crispy fried chicken breast,
baby kale, white anchovy, parmesan brioche crouton,
housemade dressing NF

CHARRED GEM KIMCHI SALAD 18

charred baby gem, kimchi vinaigrette, puffed rice,
crispy prosciutto, seaweed salad, shaved cucumber,
watermelon radish GF | DF | NF *contains shellfish

ENTRÉES

BARRAMUNDI 48

pan seared barramundi, coconut lobster sauce, potato,
tomato, endive GF | DF | NF *contains shellfish

STEAK FRITES* 54

allen brothers prime striploin, crispy frites,
béarnaise, maldon steak salt GF | NF

LEMONGRASS CHICKEN 38

grilled chicken breast, annatto oil, atchara,
charred lime, seasoned rice GF | DF | NF

ORECCHIETTE 32

butternut squash, wilted spinach, sunchoke, pearl onion,
parmesan, fried sage V | NF

SANDWICHES

served with a choice of pomme frites or local greens salad

N o M I BURGER* 28

two 4-ounce grass-fed beef patties, aged cheddar,
tomato jam, pickled red onion, bacon aioli, brioche bun NF
beyond burger available upon request

LOBSTER ROLL 38

truffle & calamansi aioli, espelette, new england bun NF

CHICKPEA & AVOCADO SANDWICH 24

tomato, cucumber, shaved onion, tender lettuce,
toasted ciabatta DF | VGN | NF | P

FRIED CHICKEN SANDWICH 26

sambal-marinated chicken thigh, baby gem lettuce,
pickled onion, black garlic aioli, potato bun DF | NF

SHAVED STRIPLOIN SANDWICH* 36

caramelized onion, pickled tomato, arugula,
grain mustard, toasted sourdough DF | NF | P

SIDES

TRUFFLE FRIES 14

burgundy truffle, roasted garlic aioli GF | V | NF

MAC & CHEESE 12

cavatappi, brown butter herb crust V | NF

SEASONAL MUSHROOMS 12

herb panko DF | VGN | NF | P

SAUTEED SPINACH 10

confit garlic GF | VGN | NF

SUSHI*

BOWLS

POKE BOWL 28

tuna or salmon, edamame,
ginger, sesame seed
DF | NF

KINOKO BOWL 26

edamame, mushroom,
roasted pepper, cucumber,
grilled scallion, sesame soy dressing
VGN | NF | P

NOMI PLATTER 125

futomaki, tiger maki,
salmon avocado maki,
sashimi & nigiri:
maguro, hamachi, madai
DF | NF

SUSHI PLATTER 100

crunchy spicy tuna maki,
hamachi maki,
sashimi & nigiri:
maguro, hamachi, madai
DF | NF

HAMACHI CRUDO 36

calamansi gel, chili oil,
jalapeño, shiso leaf
GF | DF | NF

NIGIRI & SASHIMI

PER PIECE GF | DF | NF

MAGURO - TUNA 9

MADAI - SNAPPER 10

HAMACHI - YELLOWTAIL 10

SAKE - SALMON 7

HOTATE - SCALLOP 9

MAKI

HARU NATSU 29

hamachi, poached pear, ikura, avocado,
jalapeño, shrimp chili paste, shiso
DF | NF

SOFT-SHELL CRAB 29

calamansi gel, green apple shiso,
umeboshi, grilled onion,
sriracha, yuzu mayo, ponzu
DF | NF

HAMACHI 29

yellowtail, kizami wasabi, chili paste
DF | NF

SALMON AVOCADO 27

salmon, avocado, citrus dressing
GF | DF | NF

TIGER 27

shrimp tempura, spicy tuna,
snowcrab, avocado
DF | NF

CRUNCHY SPICY TUNA 27

bigeye tuna, shiso panko,
togarashi
DF | NF

NOMI FUTOMAKI 29

snow crab, eel, salmon,
scallion, cucumber
DF | NF

RUBY OF THE SEA 29

tuna, madai, cream cheese,
tempura shrimp, kanpyo,
asparagus, kizami wasabi
NF

EMERALD VEGETABLE 21

shiitake, green apple, cucumber,
asparagus, kanpyo, shiso, grilled onion
GF | DF | VGN | NF | P

EXECUTIVE CHEF | Terence Zubieta

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VGN - VEGAN | NF - NUT FREE | P- SUSTAINABLE

Our kitchen is not an allergen-free environment. While we take precautions to minimize cross-contact, we cannot guarantee the complete absence of allergens in any dish. If you have a food allergy or sensitivity, please inform your server before ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.