CUISINE BY CHEF ANTELMO AMBROSIO

16 truffle fries
   YUKON POTATO + TARTUFO + PARMESAN + TRUFFLE AIOLI

17 spinach & artichoke dip
   PARMESAN + ROASTED GARLIC + CRISPS

18 roasted carrot hummus
   TURMERIC + TAHINI + EVOO + TOASTED PASTCHIO
   + SALSA VERDE + CHIVE + WARM PITA BREAD

19 french onion sliders* (3)
   GRUYERE + BRANDY CARAMELIZED ONIONS +
   ROASTED GARLIC MAYO

20 duck confit spring rolls
   CABBAGE + SCALLIONS + MUSHROOM +
   PICKLED CARROTS + APRICOT

22 wild mushroom and root tartare
   TRUMPET + OYSTER + CELERY ROOT + CARROT + PICKLED
   MUSTARD SEED + SHALLOT + LEMON AIOLI + THYME +
   CAPER BERRIES + CHIVE + RADISH + LOTUS ROOT CHIPS

24 crispy prawn tacos
   YUZU-WASABI AIOLI + WATERMELON RADISH RELISH +
   BOSTON LETTUCE + MICRO CILANTRO

24 ahi tuna tartare on crispy wonton shell
   SESAME + CHIVE + WASABI + YUZU + JAPANESE MAYO +
   GINGER-SOY SAUCE + CRISPY SHALLOT + MICRO GREENS

24 citrus crab salad on endive
   AVOCADO MOUSSE + AJI AMARILLO + ONION +
   CITRUS COULIS + MICRO CILANTRO

26 fish and chips
   BEER BATTERED RED SNAPPER + GREEN
   PEA PUREE + SPICY TARTAR SAUCE +
   HOUSE MADE FRIES

30 pan seared scallops
   BROWN BUTTER + ORANGE-GINGER GLAZE +
   PARMESAN RISOTTO + MICRO GREENS

32 grilled lamb chops
   RED WINE REDUCTION + MOROCCAN SPICE +
   FINGERLING POTATOES + GARLIC SAVOY CABBAGE

35 Chilean sea bass skewers
   ORANGE-MISO GLAZED + TOGARASHI +
   LEMON ZEST + YUZO KOSHO

35 truffle mushroom ravioli
   SARVECCHIO PARMESAN SAUCE

36 steak tartare bites
   FILET MIGNON + EGG YOLK + CAPERS +
   CORNICHONS + PICKLED ONION + MUSARD
   SEEDS + EVOO + CHIVES + POMMES CRISPS

38 charcuterie & cheese board (for two)
   PROSCIUTTO + SOPRESSATA + CHORIZO + AGED
   GOUDA + BRIE + DRIED FRUIT + CRISPY SOURDOUGH

59 ribeye steak
   14 OZ BLACK ANGS CHOICE + POTATO
   GRATIN + GRILLED ASPARAGUS +
   PEPPERCORN SAUCE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS