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 PISTACHIO + SALSA VERDE + CHIVE + WARM PITA BREAD

19 french onion sliders* (3)
GRUYÈRE + 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 PEAS + SPICY TARTAR SAUCE + HOUSE MADE FRIES

30 pan seared scallops
BROWN BUTTER + ORANGE-GINGER GLAZED + PARMESAN RISOTTO + MICRO CILANTRO

32 grilled lamb chops
RED WINE REDUCTION + MORROCCAN 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 + MUSTARD SEEDS + EVOO + CHIVES + POMMES CRISPS

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

45 pan seared foie gras globe**
BLACK CHERRY + FIG COULIS + BRANDIED CHERRIES + FIGS + POMEGRANATE + ROSEMARY + SUGAR DOME

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

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