three courses 75

Carrot Rillettes toasted rye and Comté 12

Tarte Flambée onions and bacon 17

Shrimp Fritters

Spicy Steak Tartare\* crispy potatoes and pickled shallots 20

tarragon yogurt 16

Baby Gem Lettuce red quinoa and dill dressing 16

Shaved Brussels Sprouts green apples and pecorino romano 17

Belgian Endive Salad Meyer lemon and spiced candied peanuts 19

Charred Avocado king crab and spiced bread crumbs 30

Potato-Leek Soup gnocchi and gruyère croutons 22

Basil Rigatoni sunflower seed pesto and burrata 26

Butternut Squash Tortelloni glazed mushrooms and pumpkin seeds 32

Slow Cooked Sea Bass caramelized sunchokes and shaved fennel 39

Seared Scallops cauliflower, almonds and brown butter 39

Roasted Lamb Saddle glazed carrots and sheep's milk yogurt 48

Herb Stuffed Chicken celery root-black truffle remoulade 43

Crusted Beef Tenderloin green garlic pomme purée and wild onions 47

Key Lime Pie Sundae graham sablè and coconut sorbet 16

Rhubarb Frangipane ricotta chantilly and caraway seed ice cream 16

Pistachio Charlotte Italian meringue and tangerine sorbet 16

Brioche Pain Perdu salted caramel and gianduja ice cream 17

Selection of Cheeses\* apricot chutney and fig bread 20