Shrimp Fritters	tarragon yogurt 16
Carrot Rillettes	tossed rye and Comté 12
Tarte Flambée
Spicy Steak Tartare* crispy potatoes and gribiche 20
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 28
Roasted Mushroom Fricassee white polenta and grilled romaine 24
Thai Basil Rigatoni pumpkin seed pesto and burrata 22
White Truffles hand-cut tagliolini or risotto 50

Black Truffle Cavatelli honeynut squash and horseradish 38
Slow Cooked Sea Bass roasted eggplant and tomato broth 39
Seared Scallops cauliflower, almonds and brown butter 39
Roasted Lamb Saddle sheep’s milk gnocchi and confit peppers 48
Herb Stuffed Chicken cassoulet of shelling beans and parsley 43
Crusted Beef Tenderloin mustard-potato purée and cipollini onions 47

Oatmeal Coconut Cake Armagnac anglaise and mirabelle plum sorbet 16
Vanilla Custard Tart apple tarte tatin and burnt cinnamon glacé 16
Banana Foster Pudding sable breton and chocolate chantilly 16
Brioche Pain Perdu salted caramel and gianduja ice cream 17
Selection of Cheeses* apricot chutney and fig bread 20

three courses 75

**$25 supplement if white truffles are ordered as a part of three courses