

SMALL PLATES

Celery Root Soup | 9

Cinnamon Chantilly Cream, Almonds, Apples

Artisanal Charcuterie | 18

Chef's Selection of Cured Meats, Foie Gras Torchon, Cornichons

Root Vegetable Salad | 14

Roasted Winter Vegetables, Apples, Za'atar, Brussels Sprouts, Almonds
Labneh Cheese

Winter Kale Salad | 10

Walnuts, Parmesan, Pickled Kumquats, Fig Vinaigrette

Bread and Spreads | 12

House Made Flat Bread, Heirloom White Bean Spread, Almond Pistou

Mediterranean Octopus | 16

Smoked Pepper Honey, Preserved Lemons, Crispy Yucca, Piquillo Peppers

Day Boat Scallops | 19

Sweet Potato Purée, Sesame Tuile, Pomegranate

Chicken Wings | 15

Joyce Farms Chicken Wings, Shishito Peppers, Spicy Citrus Plum Sauce

FOR THE TABLE | 7

Crispy Purple Potatoes, Lemon Oil

Roasted Brussels Sprouts, Bacon Vinaigrette

Crispy Mushroom, Espellete Aioli

Collard Greens, Sour Cream

Truffle & Herb Frites

Farro Pilaf, Dill Citrus Aioli

ENTRÉES

Chef's Signature Painted Hills Short Ribs | 33

Celery Root Purée, Brussels Sprouts, Pears, Shiitake Jus

New York Strip (14 oz) | 42 | Filet Mignon (8 oz) | 31

Textures of Onions, Confit Potato, Red Wine Jus

Crispy Mushrooms Quinoa Pilaf | 20

Brussels Sprouts, Root Vegetables, Sunchoke Purée, Foraged Mushrooms

Butter Glazed Striped Bass | 36

Truffled Potatoes, Wild Mushrooms, Sherry Jus

Grass Fed Lamb Ragù | 24

Herb Gnocchi, Carrots, Parmesan Cheese, Toasted Bread Crumbs

Grilled Lamb Chops | 35

Sunchoke, Almonds, Merguez Jus

Joyce Farms Half Chicken | 29

Purple Potatoes, Collard Greens, Garlic Jus

Berkshire Pork Chop | 32

Textures of Pork, Arrowhead Spinach, Sweet Potato, House Made Sambal

Ora King Salmon | 30

Fennel, Farro, Kale, Dill Citrus Aioli

*Consumption of Raw or Undercooked Foods May Increase Your Risk of Food Borne Illness
Kindly Note, a Gratuity of 20% Will be Added to Parties of 6 or More Guests

West
end
BISTRO DINNER