

Three Courses \$75



Add Wine Pairing \$36

Any three wines by the glass

Fall '25 - Winter '26

SMALL PLATES & SHAREABLES

Roasted Cauliflower Soup^(V,GF) Seared Cauliflower, Gremolata 18

Pear Burrata^(VG) Pear Filling, Arugula Salad, Minty Pesto, Torched Honey Pears, Crostini 18

Miso Roasted Pumpkin Salad^(V,GF) Arugula, Spinach, Toasted Pumpkin Seeds, Avocado, Pomegranate, Radish, Miso Maple Syrup Vinaigrette 17

Classic Caesar Baby Romaine, Shaved Pecorino, White Anchovy, House Caesar Dressing, Crostini 17 **ADD CHICKEN +12 | SHRIMP +17**

Crispy Pork Belly Sous Vide Pork Belly, Green Avocado Sauce, Crispy Salsify 20

Hamachi Crudo^(GF) Meyer Lemon Jam, English Breakfast Radish, Aleppo Pepper, Cilantro 22

Crab Cake Roasted Pumpkin Puree, Smoked Carrot and Apple Slaw, Parsley Vinaigrette 28

Cheese and Charcuterie Seasonal Selection of Cheeses, Cured Meats, and Accompaniments 28

Classic Beef Tartare^(GF) Allen Brothers Beef Tenderloin, Dijon Mustard, Capers, Egg Yolk, Fine Herbs, Shallot, Housemade Potato Chips 26

PASTAS & GRAINS

Classic Bolognese Fresh Rigatoni Pasta, Dry Aged Beef Ragout, Pecorino Romano 30

Braised Short Rib Ravioli Wild Mushroom Ragout, Black Truffle, Extra Virgin Olive Oil 32

Gnocchi Pesto e Pomodoro Potato Gnocchi, House Made Pesto, Roasted Garlic Tomato Sauce 28

Risotto ai Gamberi^(GF) Jumbo Tiger Shrimp, Lobster Sauce, Carnaroli Rice, Mascarpone, Calabrian Chile, Meyer Lemon Olive Oil 36

Tagliatelle Autunno^(V) Seasonal Fall Vegetables, Fresh Tagliatelle Pasta, Vegan Roasted Carrot Beurre Fondue 28

ENTRÉES

Filet Mignon^(GF) Miso Braised Butter Beans, Roasted Shallot Red Wine Reduction, Fine Herbs 52 (+5 prix fixe)

Steak Frites^(GF) 100% Allen Brothers NY Strip, Crispy French Fries, Natural Jus 46 (+5 prix fixe)

Sticky Pork Belly Yukon Potato Puree, Tabbouleh, Fine Herbs 38

Pan Roasted Atlantic Salmon^(GF) Smoked Bacon, Sweet Potato and Kale Hash, Whole Grain Mustard Creme Fraiche 42

Roasted Organic Chicken^(GF) Pumpkin, Wild Mushroom, Natural Jus 36

SIDES

Fries^(GF) 11 **ADD CAJUN +1 | ADD LEMON SEA SALT +2 | ADD TRUFFLE PARMESAN +3**

Crispy Brussels Sprouts Roasted Garlic, Agave, Toasted Pecan 13 **Crispy Fingerling Potato** Garlic Aioli 15

Sweet Potato and Kale Hash Applewood Smoked Bacon 12 **Mac and Cheese** Aged White Cheddar, Pipette Pasta 16

Burnt Broccoli Cave Aged White Cheddar Fonduta, Aleppo Chile, Garlic Oreganata 12

DESSERTS

White Wine Poached Pears Mascarpone Mousse, Honey Syrup, Chopped Pistachio 14

Chocolate Caramel Macarons^(GF) Chocolate Caramel Ganache, Cocoa Powder Dusting 15

Apple Pie Vanilla Gelato, Salted Caramel Sauce, Chopped Pecans 16

Spiced Cake^(V) Spiced Chocolate Mousse, Chocolate Sauce, Maple Sugar, Vanilla Crumb, Braeburn Apple Sorbet 16

Sweet Potato Cheesecake Whipped Cream, Vanilla Sauce, Toffee Brittle, Brown Sugar Tuile, Cinnamon Dusting 15

Brown Butter Chocolate Chip Cookies Two Per Plate 13

James Klapak EXECUTIVE CHEF

Antonio Martinez SOUS CHEF

Sri Elleston PASTRY CHEF

A 4% discount will be applied to cash purchases.

Please note that a \$3 surcharge will be applied to all menu substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(GF) Gluten Free (VG) Vegetarian (V) Vegan