

Three Courses \$75



Add Wine Pairing \$36
Any three wines by the glass

Spring 2026

Bread Service^(VG) Parker House Rolls, Rosemary Focaccia, and Cinnamon Brown Butter Corn Bread. Smoked Honey and Sea Salt Butter 8

SMALL PLATES & SHAREABLES

- Potato and Spring Onion Soup**^(VGF) Crispy Potato Crouton, Extra Virgin Olive Oil, Chives 18
- Roasted Asparagus Salad** ^(VGF) Arugula, Spinach, Watercress and Kale, Vegan Ricotta Salata, Toasted Sunflower Seeds, Red Wine Vinaigrette 17
- ADD CHICKEN +10 | SHRIMP +13 | SALMON +20
- Classic Caesar** Baby Gem Lettuce, Shaved Pecorino, White Anchovy, House Caesar Dressing, Crostini 18
- ADD CHICKEN +10 | SHRIMP +13 | SALMON +20
- Baked Brie**^(VG) Blackberry Jam, Roasted Walnuts, Crostini 18
- Grilled Octopus** Chorizo and Potato Hash, Oven Dried Tomato, Red Wine Gastrique 24
- Tuna Poke**^(GF) Chili-Coconut Sticky Rice, Ponzu, Cilantro, Jalapeño, Scallion, Sesame 22
- Crab Cake** Avocado Mousseline, Spicy Street Corn Relish 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 24

PASTAS & GRAINS

- Classic Bolognese** Fresh Cavatelli Pasta, Dry Aged Beef Ragout, Pecorino Romano 30
- Lobster Ravioli** Shelled Lobster Meat, Blistered Cherry Tomatoes, Lobster Cognac Sauce 38
- Spicy Rigatoni** Fresh Rigatoni, House Made Vodka Sauce, Calabrian Chili 28
- ADD BURRATA +9 | CHICKEN +10 | SHRIMP +13 | SALMON +20
- Risotto Primavera**^(VGF) Roasted Asparagus, Sugar Snap Peas, Spring Onions, Watercress Purée, Vegan Pecorino Romano 29
- ADD BURRATA +9 | CHICKEN +10 | SHRIMP +13 | SALMON +20
- Tagliatelle Carbonara** Guanciale, Pasture Raised Egg Yolk, Pecorino Romano, Fine Herbs 28
- ADD BURRATA +9 | CHICKEN +10 | SHRIMP +13 | SALMON +20

ENTRÉES

- Togarashi Crusted Tuna** Sticky Coconut Rice Cake, Mixed Baby Greens, Sweet Soy Glaze 42
- Steak Frites**^(GF) 100% Allen Brothers NY Strip, Crispy French Fries, Natural Jus 46 (+5 prix fixe)
- Grilled Pork Chop**^(GF) Duroc Heritage Pork Chop, Charred Onion and Mascarpone Purée, Grilled Peaches, Guajillo-Agave Glaze 36
- Pan Roasted Atlantic Salmon**^(GF) Chipotle Romesco, Orzo Tabbouleh, Preserved Lemon Agrodolce 42
- Roasted Organic Chicken**^(GF) Celery Root Mash, Sugar Snap Peas, 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 **Sauteed Mixed Vegetables** 12
- Dirty Mashed Potato** 14 **Mac and Cheese** Aged White Cheddar, Pipette Pasta 16
- Burnt Broccoli** Cave Aged White Cheddar Fonduta, Aleppo Chile, Garlic Oreganata 12

DESSERTS

- Cream Puffs** Filled with Hazelnut Mousse. Three Per Plate 14
- Fruit Tarts** Pastry Cream, Grapes, Strawberry Sauce, Vanilla Crumb, Grape Sorbet 15
- Creme Brulee**^(GF) Classic Creme Brulee, Fresh Fruit, Creme Anglaise, Whipped Cream 15
- Chocolate Cake**^(V) Toffee Brittle, Raspberry Sauce, Fresh Fruit, Vanilla Chantilly Cream, Chocolate Miso Sauce 16
- Lemon Vanilla Cake** Limoncello Soak, Lemon Mousse, Creme Anglaise, Vanilla Crumb, Lemon Mint Sorbet 16
- 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