



Prix Fixe 75
Any three courses + bread service

Three-Course Wine Pairing 36
Any three wines by the glass

Spring 2026

BREAD SERVICE (VG)

Parker House Rolls, Rosemary Focaccia, & Cinnamon Brown Butter Corn Bread served with Smoked Honey & Sea Salt Butter 6

SMALL PLATES & SHAREABLES

Roasted Asparagus Salad (V, GF) Arugula, Spinach, Watercress & Kale, Vegan Ricotta Salata, Toasted Sunflower Seeds, Red Wine Vinaigrette 17

Classic Caesar Baby Gem Lettuce, Shaved Pecorino, White Anchovy, House Caesar Dressing, Crostini 18

ADD CHICKEN +10 | SHRIMP +13 | SALMON +20

Classic Beef Tartare * (GF) Allen Brothers Beef Tenderloin, Dijon Mustard, Capers, Egg Yolk, Fine Herbs, Shallot, Housemade Potato Chips 24

Potato and Spring Onion Soup (V, GF) Crispy Potato Crouton, Extra Virgin Olive Oil, Chives 18

Baked Brie (VG) Blackberry Jam, Roasted Walnuts, Crostini 18

Grilled Octopus Chorizo & 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, & Accompaniments 28

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, Housemade Vodka Sauce, Calabrian Chili 28

Risotto Primavera (V, GF) Roasted Asparagus, Sugar Snap Peas, Spring Onions, Watercress Purée, Vegan Pecorino Romano 29

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) 10oz Allen Brothers NY Strip, Crispy French Fries, Natural Jus 46 PRIX FIXE +5

Grilled Pork Chop (GF) Duroc Heritage Pork Chop, Charred Onion and Mascarpone Purée, Grilled Peaches, Guajillo-Agave Glaze 36

Pan-Roasted Atlantic Salmon 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 | LEMON SEA SALT +2 | 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 12

Fruit Tarts Pastry Cream, Grapes, Strawberry Sauce, Vanilla Crumb, Grape Sorbet 12

Creme Brulee (GF) Classic Creme Brulee, Fresh Fruit, Creme Anglaise, Whipped Cream 12

Chocolate Cake (V) Toffee Brittle, Raspberry Sauce, Fresh Fruit, Vanilla Chantilly Cream, Chocolate Miso Sauce 12

Lemon Vanilla Cake Limoncello Soak, Lemon Mousse, Creme Anglaise, Vanilla Crumb, Lemon Mint Sorbet 12

Brown Butter Chocolate Chip Cookies Two Per Plate 12

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