

# DINNER

## TO START

- FOIE GRAS** toasted brioche, apple, strawberry 3 ways 23
- AHI TUNA CRUDO** yuzu *and* avocado purée, local citrus, icicle radish, persian cucumber 21
- BEET & SPECK** whipped burrata, watercress, banyuls vinegar 13
- SEASONAL SOUP** seasonally inspired *and* locally sourced 11
- CITRUS SALAD** frisée, wild arugula, herb ricotta, california pistachio 11
- SELECTION OF ARTISAN CHARCUTERIE & CHEESE** chef's selection of accompaniments 25
- KALE & CAESAR** leopard romaine, baby kale, lemon parmesan dressing, garlic croutons, crispy capers 13
- FRITO SHRIMP & CALAMARI** cauliflower, seasonal vegetables, grilled lime 17

## ENTRÉES

- ROASTED JIDORI CHICKEN** japanese sweet potato, castelfranco radicchio, pine nut gremolata 25
- BUCATINI** pecorino *and* parmesan, black pepper, e.v.o.o. 21
- SEARED SCOTTISH SALMON** charred treviso, fennel, fava beans, fresh lemon 27
- ROASTED HUDSON VALLEY DUCK** kumquat, artichoke, duck jus, confit roulade 38
- PETIT FILET** pommes purée *and* truffle bordelaise 40
- CAULIFLOWER & PEA RISOTTO** romanesco, parmesan, pea vines, citrus 23
- DAY BOAT SCALLOPS** tahitian squash, eggplant caponata, currants 30

## SIDES

- ROASTED CAULIFLOWER** gremolata *and* capers 8
- BRUSSELS SPROUTS** parmesan, pancetta, sherry 13
- FARMERS MARKET MUSHROOMS** fresh herbs 13
- ROASTED FENNEL & CITRUS** last of the season citrus 8

TRADE FRIES 8