

L U N C H

INDIAN SPICED SQUASH SOUP 8
lentils + papadam

SCALLOP CRUDO 17
green onion + apple + soy + sesame

BEETS 15
stracciatella + salsa verde + almond milk + sumac + date

CRISPY SQUID 15
green mango + caramelized peanut sauce

MIXED LEAVES 12
crudité + citrus vinaigrette

GRILLED CHORIZO 14
butter beans + fennel + manchego + pesto

THAI BOWL 16
mango + bok choy + peanut + nam jim
add choice of chicken | steak | shrimp 9

S W E E T

MAPLE BRULEE 8
granola maple snow

CHOCOLATE & HAZELNUT BAR 9
guava sorbet

CREAMED-CORN ICE CREAM 9
dulce de leche + caramel corn

KOREAN "BIBIMBAP" RICE BOWL 18
duck confit + tea smoked egg + kimchi

PORK BELLY 23
sweet potato + miso cured eggplant + black vinegar sauce

ROAST CHICKEN 23
preserved lemon + couscous + apricot chutney

SEA BREAM 23
clams + saffron & corn veloute

LOBSTER ROLL 28
dill + pickles + hand-cut fries

BEEF BURGER & FRIES 28
foie gras + caramelized onions + smoked gouda

CAVATELLI PASTA 19
shrimp putanesca + arugula

RICOTTA GNUDI 19
butternut squash + sage + grapes

RIGATONI 19
venison ragu + tomato + reggiano

P R I X F I X E

THREE COURSE 29

ASK OUR STAFF ABOUT THE KITCHEN COUNTER

Please inform your server of any allergies, we cannot guarantee nut or allergen free kitchen.