

*-Appetizers-*

- TARTINE of BEEF & PRESERVED TUNA** pickled beet & olive tapenade...\$15\*
- CHICKEN LIVER PÂTÉ** bread & butter pickles, dijon, brioche, rémoulade...\$15
- BUTTERHEAD LETTUCE** crispy shallot, pecorino bianco sardo...\$13
- 9 VEGETABLE SALAD** caesar dressing, crouton...\$16
- RICOTTA GNOCCHI & LAMB BOLOGNESE** parmesan...\$19
- WHITE SHRIMP SPAGHETTI** garlic, white wine, marrow breadcrumbs...\$16
- SHAVED CABBAGE** leek, mushroom conserva, farm egg, buttermilk, seeds...\$11
- PURÉE of La ESTRELLA PUMPKIN SOUP** brown butter, crouton, maple crema...\$10

*-Entrées-*

- BAKED BEELINER SNAPPER GRENOBLOISE** polenta, cauliflower, golden raisin, crouton...\$30
- SAUTÉED BLACK BASS** english peas, kumquat, beef sugo, black pepper...\$32
- ROASTED SNOWY GROUPER** evangeline sweet potato, turmeric jus, lettuces...\$33
- FISH STEW PROVENÇAL** shrimp, squid, mussel, carolina gold rice...\$31
- CHICKEN al MATTONE** broccolini, winter citrus, calabrian chile...\$29
- CREEKSTONE STRIP STEAK** frisée, bacon, poached egg, fingerling...\$36\*

*-Vegetables to Share-*

- RAINBOW CARROTS** pepita, sorghum butter...\$10
- YUKON GOLD POTATO PURÉE**...\$9
- SAUTÉED GREENS** chile, garlic...\$10

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*