

*-Appetizers-*

- PUNTARELLE, ASPARAGUS & COTTAGE CHEESE** dandelion pesto, mimolette...\$14
- CELERY VINAIGRETTE** albacore tonnato, niçoise, spanish mackerel...\$12
- KOHLRABI & FARM EGG SALAD** smoked roe, benne tahini, dill...\$13
- LITTLE GEM LETTUCES** sherry, shallot, pecorino mastorazio...\$12
- CHICKEN LIVER PÂTÉ** pickles, dijon, brioche...\$16
- RICOTTA GNOCCHI alla BOLOGNESE** parmesan, mint...\$21
- WHITE SHRIMP POSTAGE STAMP RAVIOLI** cayenne, chervil...\$17

*-Entrées-*

- STEAMED & BAKED SPINY LOBSTER** manzanilla sherry, raisin, cabbage, pine nut...\$38
- MUSTARD CRUSTED AMBERJACK** potato purée, green sauce, brown butter jus...\$32
- GRILLED ATLANTIC OPAH** english peas, green garlic soffrito, shiitake, cilantro...\$35
- FISH STEW PROVENÇAL** shrimp, squid, mussel, rice, rouille toast...\$31
- BRASSTOWN BEEF RIBEYE** basted yukon gold, chimichurri, bordelaise...\$44\*
- KEEGAN-FILION CHICKEN CONFIT** polenta spin rosso, citrus, oregon hazelnut...\$29

*-Vegetables to Share-*

- YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12
- BROCCOLI GRATIN** bagna càuda, breadcrumbs...\$10
- SUGAR SNAP PEAS** sea salt...\$10