

First Courses

Yellowtail Jack Crudo with Dried Shallot, Chorizo Madeleine and Chive.....	16
Pan Roasted Squab Breast with Cauliflower Croquette, Fregola and Rosemary-Orange Gastrique.....	16
Pan Seared Foie Gras with Caramelized Quince, Graham Crackers and Sherry Gelée.....	18
Butternut Squash Raviolo with Sage, Pecorino Romano and Saba.....	14
Butter Poached Lobster with Slow-Cooked Egg, Crispy Bone Marrow and Sauce Choron.....	18

Salads

Warm Goat Cheese Tart with Tomato Confit and Tapenade Vinaigrette.....	11
Radish Salad with Avocado, Upland Cress and Bagna Cauda.....	12
Baby Artichoke and Mizuna Salad with Sesame Yogurt and Moroccan Spices.....	13

Entrées

Sautéed Sea Bass with Smoked Laughing Bird Shrimp, Risotto and Juniper.....	29
Grilled Beef Tenderloin with Braised Short Rib, Parsnip Purée and Red Wine.....	39
Sautéed Sea Scallops with Morcilla, Chorizo, Radish and Potato.....	29
Pan Roasted Moulard Duck Breast with Artichokes, Saba-Black Pepper Gastrique and Watercress.....	36
Roasted Chicken with Smoked Bacon, Braised Endive, Medjool Dates and Ras el Hanout.....	29

