



OPENING SEQUENCE

FLATBREADS

Mediterranean 22

pesto, feta, olive, red pepper, artichoke, tomato, tzatziki

Wild Mushrooms 24

truffle, rocket, parmigiano

Prosciutto 24

St. Agur, fig, aged balsamic

ASIDES

Scallops 24

celery root, leek, brown butter

Gulf Shrimp 18

cured trout, avocado, rye, chili

Croquettes 16

beef cheek with horseradish aioli and Taleggio with tomato jam

Caesar Salad 22

kale, radicchio, crumbs, bacon, egg, parmigiano

Wild Farm Salad 19

seasonal greens, vegetables, herbs, nuts/seeds, shallot vinaigrette

SECOND ACT

Pork Belly Bites 20

Hoisin chili glaze, sesame

Oysters 6/28

12/42

classic - mignonette, cucumber granita, horseradish and hot sauce

Bread and Spread 26

hand made charcuterie, International cheese, whipped butter, pickles, preserves

THE MAIN EVENT

Lobster half/45

brioche, rouille, bisque, half or whole/90 whole

Fettuccine 32

truffle, parmigiano, herbs, mushrooms

Beef Cheek 30

Jerusalem artichokes, cippolini onions, red wine jus

Chicken Supreme 36

soft polenta, edamame succotash, chimichurri

Market Fish market price

seasonal garnish

Pork for Two 55

smoked and aged chop, confit potatoes, cabbage, mustard, apples, jus