



Dinner

STARTERS

House Made Soup of the Day Cup 7

Grilled Artichoke- Crumble Feta Cheese & Fresh Oregano-Lemon Vinaigrette 10 **

Roasted Lamb Riblets- Fresh Oregano-Olive Oil & Pesto Sauce 12 **

PEI Mussels- Diced Tomato, White Wine Saffron Sauce &

Grilled Baguette 14 **

Heirloom Tomatoes- Creamy Burrata Cheese, House Pesto &

Aged Balsamic 15 **

Seared Foie Gras- Port Wine Poached Pears, Meyer Lemon Marmalade & Brioche Toast 29

Roasted Prawns- Baby Arugula, Baby Frisee, Cherry Tomato & Sweet Chili Sauce 12 **

Roasted Red & Gold Beets- Arugula, Crumble Goat Cheese, Candied Walnuts & Meyer Lemon-Truffle Vinaigrette 12 **

Hamachi- Avocado, Ginger, Radish & Soy-Lime Sauce- **Per Each Person 9 ****

Steak Tartare- Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, Drizzle White Truffle Oil & Bread Crostini 17 **

Butternut Squash Gnocchi- Brown Butter & Fried Sage 12

Red Wine Braised Grilled Octopus- Arugula, Celery, Red Onion & Fresh Oregano-Lemon Dressing 17 **

Mediterranean Spiced All Beef Meatballs- Fresh Basil, Tomato Concassed, Parmesan Cheese & Marinara Sauce 12

SALADS

Frisee Salad- Crispy Bacon, Poached Egg, Mushrooms & White Balsamic Vinaigrette 12 **

Baby Kale- Cherry Tomato, Goat Cheese, Toasted Pecans & Honey-Mustard Vinaigrette 12 **

Butter Lettuce- Anjou Pears, Dried Cranberries, Toasted Almonds & Citrus-Ginger Vinaigrette 12 **

Caesar- Petite Hearts of Romaine, Parmigiano-Reggiano Cheese, Croutons & Classic Caesar Dressing 10 **

BOARDS

CHEESE

Cachiotta Boschi, Truffle
Mustard Seed Bemsterd, Danish
Grand Captain, Manchego
Bel Gioioso, Smoked Mozzarella
La Bottega, Artigiano Vino Rosso
Ile de France, Brie
Figs-Goat Cheese
Papillon Roquefort, Blue Cheese
3 for 14 - 6 for 26

CHARCUTERIE

San Daniele, Parma Prosciutto
Recla, Speck
Colosseum, Genoa Salami
Colombus, Sopressata
Bill Bailey's, Beef Pastrami
2 for 12 - 4 for 20

We Support Local Organic Farmers & We Use Peanut Oil for All Fried items
We Serve Only Natural Fed Meats and Free-Range Organic Chicken, Menu Items are Subject to Change Due to Seasonal Availability, Please Advise of Food Allergies- We Proudly Bake Our Fresh Homemade Bread

ENTREES

Braised Short Ribs- Parsnip Puree, Sautéed Kale-Swiss Chard Red Onion Confit & Red Wine Reduction 32 **

Seared Scallops- Celeriac Puree, Wild Seasonal Mushrooms, Herb Roasted Cauliflower & White Truffle Cream Sauce 32 **

Australian Rack of Lamb- Fingerling Potato, Cipollini Onion, Roasted Zucchini, Cherry Tomato & Red Wine Reduction 38 **

P Pan Seared Salmon- Horseradish-Potato Crust, Baby Rainbow Carrots, French Beans & Chive Crème Fraiche 30 **

Sesame Crusted Seared Ahi Tuna- Arugula, Mango-Cucumber Salad, Slice Avocado, Scallions & Teriyaki Glaze 32 **

12oz Rib Eye Steak- Black Truffle Potato Puree, Asparagus, Baby Carrots & Red Wine Reduction 38 **

Coq Au Vin- Chicken Breast, Fingerling Potato, Cipollini Onion, Bacon, Mushroom & Pan Jus 26 **

Petite Filet Mignon- Sautéed Seasonal Vegetables, Chive Potato Cake & Foie Gras Butter 34 **

Grilled Roasted Whole Branzino, (D-Boned)- Braised Greens & Fresh Oregano-Lemon Vinaigrette 35 **

Baby Back Ribs- Corn Bread, Apple- Cabbage Slaw & B.B.Q. Sauce 26

Linguini Pasta- Crab Meat, Prawns, Scallions, Diced Tomato Garlic-White Wine Sauce & Old Bay 26

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan Cheese 22

Fresh Pappardelle Pasta- Braised Short Ribs, Mire Poix, Smoked Cream Fraiche & Gremolata 26

Risotto- Dry Porcini Mushroom, Green Peas & Black Truffle Puree 22 **

Harris Ranch Natural Beef Burger- Cheddar Cheese, Caramelized Onion & Gremolata French Fries 16 add Mushroom 3-add Bacon 3- add Avocado 3

Chef's Choice of Seasonal Vegetable Plate (A.Q) 24 **

**** Gluten Free Ideas ** Bread Served by Requests**

**** Please Inform Your Server of any Dietary Restrictions**

%20 Gratuity Charge for Parties of 6 or More Person

On the Side

Gremolata French Fries 6
Brussels sprouts Chips 6
Grilled Asparagus 8
French Green Beans 8
Sautéed Swiss Chard 8
Sautéed Kale 8
Rainbow Carrots 8