

TASTING MENU

SAMPLE MENU*

MENU

Smoked salmon rillettes and croutons

Poached lobster, beet risotto, candy striped beets

Pan-roasted diver sea scallops, smoked sea salt,
Kabocha squash purée, roasted pepita

Caramelized foie gras, cranberry jam, potato
millefeuille, salsify

Maple glazed quail, lime zest, fried eggplant

Herb crusted baby rack of lamb, baked sweet potato,
broccoli rabe

Manchego “tartine”, pea purée, bruschetta oil

Chocolate mousse and brandy snap

*Menu changes weekly



FRIDAYS

7 COURSE TASTING MENU

\$75 | \$125 WITH WINE PAIRING