

Starters

- Cauliflower Bisque** *Alaskan King Crab, Toasted Macadamia Nut, Curry Coconut Crema...*\$12
- Foraged Mushroom Salad** *Puffed Wild Grains, Crispy Sunchokes, Fruition Farms SheepSkyr, Mustard Seed Vinaigrette...*\$12
- Tasmanian Ocean Trout** *Pickled Red Pearl Onion, Smoked Trout Rilette, Everything Cracker...*\$12
- Crispy Veal Sweetbreads** *Tagliatelle, Bone Marrow Crema, Pickled Celery Root, Brussels Sprouts Leaves...*\$13
- Tuna Carpaccio** *Confit Tuna Aioli, Crispy Poached Egg, Niçoise Olive Vinaigrette, Caper Berry...*\$14*
- Potato Wrapped Oysters Rockefeller** *Parmesan-Leek Emulsion, Bacon Lardons, Baby Spinach...*\$13
- Pasta Carbonara** *House-Cured Pork Belly, Hand-Made Cavatelli, Six Minute Egg, Cacio Pecora Broth...*\$12*

Main Courses

- Seared Diver Scallops** *Toasted Fregola, House-Made Pancetta, Citrus Fennel Marmalade, Parsnip Purée...*\$29*
- Pan Roasted Lamb Loin** *Crispy Semolina, Spicy Tomato Jam, French Onion Purée, Baby Kale...*\$29*
- Maple Leaf Farms Duck Breast** *Ricotta Gnudi, Farro Porridge, Roasted Pear, Walnuts, Duck Jus Vinaigrette...*\$27*
- Pan Roasted Sturgeon** *Crème Fraîche Potato Risotto, Clamshell Mushroom Marmalade, Shaved Perigord Truffles...*\$28
- Tender Belly Boneless Pork Rib** *Toasted Barley, Roasted Butternut Squash, Apple Butter, Barley Wine Molasses Jus...*\$28*
- Grilled Bavette Steak** *Roasted Fall Vegetables, Chanterelle Mushrooms, Cauliflower Purée, Shaved Foie Gras...*\$29*
- Grazing Vegetarians** *Two Courses...*\$25

Chefs Alex Seidel & Franco Ruiz

Spencer Caine, Nicholas Morgan, Stefan Jacobs, Matt Healy, Aryn Legueri, Greg Anderson

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
These items may be served raw or undercooked or contain raw or undercooked ingredients - Winter 2016 (76)