

	TASTE	GREAT TO SHARE < S >	
17	imported cheese selection, homemade sour cherry compote	< S >	16 1/4
41	warm peppery toasted goat cheese salad, arugula		9 1/4
71	roasted beet, crumbled blue cheese, croutons, field greens		9 3/4
31	waldorf salad: green apple, toasted walnuts, grapes, celery, tangy yoghurt dressing		9 1/2
66	sea scallops, crab, pepe pasta risotto		17 1/2
8	"savory" mac-n-cheese, black forest ham	< S >	8 15 3/4
40	baked escargot, red wine, shallot, puff pastry cap	< S >	11 1/4
32	thin sliced jamon serrano, arugula, shaved aged goat cheese		14 1/2
33	6 shrimp toast, chipotle green tomato jam		13 1/2
1	traditional onion soup		7 1/2
	daily soup		6 1/2

*chef's value \$40
\$59*

*appetizer, entree, dessert
with matching wine*

TASTE MORE

98	harissa braised lamb short ribs, lamb chop, merguez sausage, polenta cake, tomato, fava beans		27 1/2
22	beef tenderloin, bleu cheese crust, potato au gratin, haricot vert		28 3/4
42	crab crusted pacific seabass, spinach, mushroom, roasted butternut squash, peppercorn sauce		27 1/2
64	chef's daily herbivore selection		18
77	fire roasted salmon, warm potato, cucumber salad, cilantro, lime vinaigrette		25 1/2
	daily fish special		mp

RUSTIC

78	buttermilk fried chicken breast, mashed potato, mushroom gravy		20 1/4
16	mini pork osso bucco, pesto heirloom bean, gremolata		22 1/2
102	duck leg confit, sausage, braised lentil, button mushroom, bacon		24
74	beef bourguignon, oven roasted vegetable		27 1/4
90	savory bbq boneless short rib, mashed potato, haricot vert		26 1/4

SIDE

roasted carrots creamed spinach pesto heirloom beans	< S >	6
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THIS MENU IS ALSO AVAILABLE FOR IN-HOME DINING

18% GRATUITY WILL BE CHARGED TO PARTIES OF 6 OR MORE