

DINNER

EARLY SPRING

SMALL PLATES

BREAD & BUTTER **V**

ARTISAN BREADS, ORANGE-HONEY BUTTER. 5.

MEAT & CHEESE BOARD

CHEF'S DAILY SELECTION, SEASONAL PICKLED VEGETABLE, ACCOUTREMENTS. 24.

WEDGE SALAD **GF**

CRISP ICEBERG, BILLIONAIRE BACON, TOMATO MARMALADE, SPRING ONION VIN, BLUE CHEESE DRESSING. 14.

CURED SCOTTISH SALMON

HOUSE-CURED SALMON, ASPARAGUS SALSA VERDE, PRESERVED LEMON, CRÈME FRAICHE, IKURA, FOCACCIA. 16.

CAULIFLOWER BISQUE **V, GF**

CHARRED CAULIFLOWER, CHICKPEA, DATE AGRODOUX, SUMAC, PARSLEY OIL. 14.

CARROT FALAFEL **VE, GF**

ROASTED CARROT ROMESCO, CARROT-TOP VINAIGRETTE, TAHINI, CARROT BARK. 16.

LARGE PLATES

FILET MIGNON **GF**

HAND-CUT, SALT & VINEGAR POTATO, CRUSHED TURNIP, SAUCE AU POIVRE. 52.

DUCK BREAST

GRILLED BEET, BASIL SPONGE, BEET VINEGAR, TART CHERRY GEL, PISTACHIO SOIL, JUS. 40.

HALIBUT **GF**

SPRING PEA RISOTTO, PARMESAN SABAYON, FRESH MINT, FAVA BEAN SHOOT. 44.

WILD MUSHROOM **V, GF**

OYSTER MUSHROOM, POTATO MOUSSELINE, LEEK FONDUE, GARLIC EMULSION, MUSHROOM BORDELAISE. 32.

LEMON BUCATINI **V**

RICOTTA, FRESH LEMON, LOCATELLI PECORINO, HERB BREADCRUMB. 24.

PLEASE NOTE

SPLIT PLATE FEE. 7.

NO SEPARATE CHECKS FOR GROUPS OF 8 OR MORE

VE - VEGAN, V - VEGETARIAN, GF - GLUTEN FREE

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

