

*****Please note that our à la carte menu evolves daily, reflecting the freshest ingredients available from our partner farms. The menu presented in person may vary from what is shown here.



Snacks

Scallops

Beurre Blanc – Salmon Roe – French Toast – Dill Oil 34

Beef Tartare, Heatherbrae Farms

Canadian Flaxseed Oil – Roasted Garlic Ricotta Spuma 30

Focaccia

Sicilian Olive Oil 9

Handcrafted Pasta

Mezze Maniche

Borlotti & Coco Blanco Beans – Braised Lamb 33

Fettuccine

Atlantic Squid – Sicilian Zucchini 36

Spaghettoni

Sicilian Perch Ragu – Anchovy – Celery 29

From the Fire

Beef Bavette, Beverly Creek

Crespelle di Potato – Jordan Station – Truffle – Bordelaise 47

Cornish Hen

Apricot – Hen Velouté 44

Please let us know any allergies and dietary requirements so we can accommodate. Applicable taxes (13%) will be added to all items. A service charge of (18%) applies to groups of five or more guests.