



restaurant
wine bar

Shared Display
(choose three)

Calamari crisp calamari, spicy tomato sauce

Arancini fried wild mushroom risotto with raclette fondue

Dates blue cheese, serrano ham

Olives marinated, lemon, bay leaf

Artisanal cheeses and charcuterie chef's daily selection

Appetizer Selections
(choose two)

Carrot soup roasted carrots, sumac berry and turmeric with cloth rind cheddar crisp

Field greens baby mixed field greens, bucherone du chevre, aged red wine vinaigrette and candied walnuts

Pickled pumpkin salad of roasted pumpkin, sorghum seed, pomegranite molasses and white balsamic vinegar

frisee salad of frisee lettuce, house made head cheese, serrano ham, slow cooked farm egg, mustard and pumpernickel croutons

Seared scallops pickled beech mushrooms and black garlic scented salsify puree

Pasta Course
(choose one)

Tortelloni ricotta filled pasta tossed in brown butter, sage, preserved lemon, finished with aged balsamic vinegar and parmigiano reggiano

Gnocchi potato dumplings with bolognese sauce, thyme and olive oil



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Entrée Selections
(choose three)

Arctic char seared arctic char with kohlrabi puree, sea beans and cippolini onions

Swordfish grilled loin with lentils depuis, lemon and pepper oil

Roast chicken roasted chicken breast with braised thigh, eggplant caponata with harissa, honey, pine nuts and tomato

Pork braised pork belly, juniper crusted spare ribs, celery root and braised leeks

Lamb slow roasted lamb leg marinated in dried herbs and flowers, creamy white polenta, rosemary infused peppers and cipolini onions

Cacciucco spicy seafood stew, roasted pepper rouille and tomato shellfish broth

Dessert Selections
(choose two)

Chocolate pots du crème rich bittersweet chocolate topped with whipped hazelnut anglaise, cocoa nib and hazelnut biscotti

Sassafrass light semifreddo, spiced cake, tahitian vanilla bean, pear

Milk chocolate pudding eucalyptus meringue, burnt rosemary, graham cracker and chocolate sorbetto

Sparkling lemon lemon curd, cherry pound cake and cherry mascarpone

Small cheese course chef's daily selection with traditional accompaniments

\$68 ++ per person

price is exclusive of tax and gratuity

menu items always subject to change due to seasonal availability

the consumption of raw or undercooked food may cause food borne illness