

DINNER MENU



SHAREABLE

DEVEILED EGGS WITH CAVIAR DF, GF \$24	CAVIAR P MP
Eggs, beetroot, homemade mayonnaise, siberian sturgeon caviar	1 oz Petrossian Royal Ossetra, crème fraîche, white onion, egg whites, blini

OYSTERS DF, GF, P ½ DOZ \$24 - 1 DOZ \$44	CHEESE AND CHARCUTERIE 3 FOR \$25, 5 FOR \$39, 7 FOR \$49
Mignonette, cocktail sauce, horseradish	<u>Cheese :</u> Brie, Roquefort, Comté, grana padano, chèvre, truffle pecorino
	<u>Meat:</u> Jambon de Paris, calabrese, saucisson, prosciutto di Parma, bresaola

DIPS PICK 2 \$15, PICK 4 \$23	BUTTER BOARD V
Tapenade DF, GF	French baguette
Caramelized onion and garlic GF, V	Truffle butter \$15
Romesco DF, VG	Herb butter \$10
Hummus DF, GF, VG	Garlic confit butter \$10

APPETIZERS

MUSSELS P \$20	BEEF TARTARE ON MARROW BONE DF \$31
White wine, shallots, parsley, butter and garlic toast	Marrow bone, shallots, gherkins, dijon, egg yolk, toast
GRILLED OCTOPUS P, DF \$24	HAMACHI CRUDO DF, GF \$24
Romesco sauce, avocado, shaved almonds	Citrus, pomegranate, pickled fresno, cucumber, crispy rice chips
FROG LEGS \$27	ESCARGOTS \$18
Parsley, garlic, butter, lemon	Garlic, parsley, butter, walnuts
MEDITERRANEAN HUMMUS DF, GF, VG \$16	ONION SOUP \$13
Crudo vegetable assortment	Comté, toast

SALADS

ARUGULA GF, V \$17	BURRATA GF, V \$23
Arugula, cucumber, tomato, walnuts, grana padano, green goddess	Heirloom tomato, basil, pistachio pesto vinaigrette
SALADE DE CHÈVRE CHAUD \$19	CAESAR DF \$16
Mixed greens, goat cheese medallions, pancetta, tomato, walnuts, pine nuts	Romaine, grana padano, croutons

Add prosciutto \$9, chicken \$8, salmon \$10, steak \$15

ENTREES

200Z PRIME RIB EYE FLAMBEE GF \$119	SALMON GF, P \$31
Mashed potato, grilled asparagus, béarnaise, bordelaise	Poached salmon, blanched asparagus, toasted almonds, beurre blanc, salmon caviar, micro herbs
SCALLOPS GF, P \$54	SOLE MEUNIERE FOR 2 \$85
Prosciutto wrapped scallops, parsnip puree, spinach, blood orange hollandaise, micro herbs	Whole dover sole, butter, lemon, capers, mixed greens, preserved meyer lemon vinaigrette
STEAK FRITES DF \$41	EGGPLANT PARMIGIANA VG, DF \$26
Flannery hanger steak and fries, chimichurri, mixed greens	Eggplant, tomato, onion, garlic, tofu, vegan mozzarella
POULET ROTI \$29	LAMB CHOPS \$48
Herbes de provence, shallots, garlic, haricot vert almondine, pomme dauphine	Tabbouleh, natural jus

PASTA FRESHLY MADE IN THE HOUSE

PAPPARDELLE BOLOGNESE \$25
Ground beef, tomato, mirepoix, white wine, cream, grana padano
LOBSTER LINGUINE P \$43
Garlic, shallots, meyer lemon, parsley, cream
PESTO SPAGHETTI V, DF \$24
Basil, pine nuts, garlic, grana padano
SPINACH RICOTTA RAVIOLI V \$26
Sage brown butter sauce

3 DAY PROOF DOUGH PIZZA

LOULOU \$26	TRUFFLE V \$45
Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris	Fior di latte, ricotta, grana padano, mascarpone, mushroom confit, garlic, lemon zest, arugula, shaved black truffle
DIAVOLA \$23	MARGHERITA \$19
San marzano, fior di latte, spicy salami, kalamata olives, gremolata	San marzano, fior di latte, basil

SIDES

FRENCH FRIES/TRUFFLE DF, GF, VG \$9/\$27
GRILLED ASPARAGUS DF, GF, VG \$11
HARICOTS VERTS GF \$12
POTATO PURÉE GF \$11
TABBOULEH DF \$13
BRUSSELS SPROUTS GF, V \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A service charge of 20% will be added to party of 6 and above.

Surcharge of 4% added to all checks to help cover increased costs and minimum wage increases for our dedicated staff.

P: pescatarian | DF: dairy free | GF: gluten free | VG: vegan | V: vegetarian

Thank you for dining with us and supporting our team members