



SOUPS



Light velouté of green asparagus with lemon-scented goat cheese crostini	4 / 6
Roasted heirloom yellow tomato soup with basil oil and truffle-scented crème fraîche	6 / 8

SALADS



Baby arugula and preserved lemon vinaigrette with lavender honey goat cheese, pine nuts and asparagus	10
Warm baby calamari escabèche and watercress salad of olives, chick peas, fennel, and limoncello vinaigrette	12
Tender herbs and greens melange with olive oil braised tomatoes, walnuts, and roasted shallot-tomato vinaigrette	8

APPETIZERS



Fricassée of escargot and shiitake mushrooms with white wine, fresh chives, and crème fraîche	11
Blue crab and mango Napoleon with baby cress and coriander-lime vinaigrette	14
Moroccan style mussel soup with leeks, dry vermouth, citrus, olive oil and charmoula	14
White anchovy gnocchi and eggplant agrodolce with soffritto, grana padano, and pignolis	11
Sautéed quail and forest mushrooms with chèvre polenta and grape thyme jus	14
Crispy veal sweetbreads over applewood smoked pancetta and wilted escarole with orange-verjus beurre blanc	14
Roasted butternut squash ravioli and grana padano with fresh sage and sherry maple brown butter	9

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ENTRÉES



Sautéed prawns atop roasted garlic-shrimp ravioli with olive oil, fresh basil and leek fumet	29
Pan-roasted Chilean sea bass and homemade herb tagliatelle pasta with tomato anchoyade vin blanc	34
Wild Scottish salmon and fennel with asparagus risotto, sparkling cider carrot beurre blanc and romesco [when available].....	26
Pan-seared diver scallops and sautéed escarole with crispy dill potato cake and curried citrus nage	34
Braised petite veal shank tagine and root vegetables with spring peas, lemon, oregano, and garlic	28
Morel mushroom dusted Black Angus rib eye with asparagus risotto, cipollini and mustard sauce	34
Herbs de Provence lamb rack and grilled merguez sausage with marchand de vin sauce (just a hint of lavender).....	36
Trio of lamb chops, duck breast, and pan-seared diver scallop with savoyarde gratin and asparagus.....	36
Spice glazed duck breast and crispy goat cheese polenta with poached pears and star anise aigre-doux jus	28
Roasted cornish game hen and couscous with green olives, preserved lemon, and crystallized ginger sauce	26
Seven vegetable couscous and braised cardoons with ginger, lemon confit, green olives, and raisins.....	22
Roasted butternut squash ravioli and grana padano with fresh sage and sherry maple brown butter	18

SIDES



Crispy goat cheese polenta gratin with soffritto and leeks	6
Grilled asparagus and radish with Florida oranges and lemon vinaigrette	6
Braised cardoons with chick peas, candied ginger, and raisin velouté	5
Savoyarde potato au gratin (just like Grandma's, only half the fat)	6
Char-grilled merguez sausages with spiced harissa	9
Sautéed truffle-scented medley of mushrooms with fino sherry and crème fraîche	7
Crab and asparagus risotto with preserved lemon and grana padano	8
Grilled prawns drizzled with citrus-scented Tuscan olive oil, and romesco	9

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