

SMALL PLATES- CHOOSE 3

Braised Short Rib - Polenta - Chard Greens - Demi Sauce

Roasted Duck - Mushroom Risotto - Pear

Roasted skin on chicken breast - Apple cider farro - cherry tomato - arugula - Parmesan

Roasted tomato tart - sautéed shiitake - garlic confit (Vegetarian)

Lamb chop - sesame potato - wilted kale - lamb jus

Sea scallops - cauliflower puree - grapes - brown butter

Roasted heirloom carrots - pepitas - crema - coriander - dill - feta (Vegetarian)

Grilled Broccolini - lemon - corn crunch - buttermilk – herbs (Vegetarian)

Grilled flatbread - acorn squash - caramelized onions - pancetta – sage

Hanger steak – Creamy Yukon potato mash – Caramelized Brussels Sprouts

Grilled Octopus – Smoke Paprika – Potato – Celery crunch – Romesco

Lobster Ravioli – Tarragon – White Wine – Crème Fraiche – Shaved Truffle ***\$5 Surcharge*

Pumpkin Risotto – Crispy Sage – Golden Raisins -

****Add Shaved Truffle To Any Dish For \$5.00 Per person****

