

STARTERS

KALE CAESAR SALAD	20
White anchovies, garlic chips, and lamb bacon	
WARM PEAR AND ST. PAULIN SALAD	22
Baby greens, prosciutto, candied nuts, tossed with cardamom dressing	
PAN SEARED SCALLOPS AND PORK BELLY	33
On miso caramel apple sauce and grilled brioche (SUB PORK BELLY FOR FOIE GRAS \$15)	
CHICKPEA CALAMARI	24
Chickpea floured and fried calamari, roasted chickpeas and garlic-tahini dressing	
FRENCH ONION ESCARGOTS	24
With caramelized onion demi, taleggio cheese in vol au vent	
DEVILS ON HORSEBACK	18
Prunes stuffed with blue cheese wrapped with bacon, whipped blue cheese, pistachios, honey	
PORK RINDS	15
Fried fresh, seasoned with old bay and served with chipotle aioli	

SHARING

RAW OYSTERS	MARKET PRICE
Served with mignonette and fresh horseradish	
CHEESE BOARD 1/3/5 CHEESES	18/24/30
With house made bread and accompaniments	
CHARCUTERIE	30
Chefs choice of pates and meats with house make accompaniments	
BONE MARROW AND STEAK TARTARE	30
Served with house made accompaniments	
LOADED BONE MARROW ADD \$5	
Add roasted garlic, caramelized onions, blue cheese and bread crumbs	

MAINS

8OZ PAN SEARED TENDERLOIN	58
Pommes dauphines, sautéed mushrooms and peppercorn-demi cream	
POPPYSEED CRUSTED YELLOWFIN TUNA	49
With sweet potato croquettes, orange, olive and fennel salad	
LOBSTER AND SCALLOP PAPARDELLE	49
Lobster tail and scallops with fresh pappardelle tossed in a tomato and lobster bisque	
BRAISED LAMB SHANK	50
With beluga lentils, mushrooms, lardons, cipollini onions and veal demi	
8OZ ALL BEEF BURGER	34
Miso caramel apple sauce, bacon, caramelized onions, and taleggio cheese with your choice of side ADD SEARED FOIE GRAS \$25	
CARAMELIZED SWEET POTATO	34
Miso caramel apple sauce, beluga lentils, toasted walnuts, pepitas and fresh pomegranate	

DESSERTS

LEMON POPPYSEED MASCARPONE CHEESECAKE	13
Light and creamy lemon cheesecake with sour cream poppy seed topping	
BEIGNETS	13
Fresh fried airy doughnuts with an orange blossom glaze	
BETE NOIR	13
Decadent chocolate cake	
CRÈME BRULEE	13
Classic vanilla bean custard with a burnt sugar crust	
VEGAN CHOCOLATE CAKE	13
With peanut butter sauce	