

## STARTERS

<b>KALE CAESAR SALAD</b>	<b>20</b>
White anchovies, garlic chips, and lamb bacon	
<b>MUSHROOM PARFAIT</b>	<b>16</b>
On grilled rosemary focaccia with pickled red onion	
<b>WARM PEAR AND ST. PAULIN SALAD</b>	<b>22</b>
Baby greens, prosciutto, candied nuts, tossed with cardamom dressing	
<b>PAN SEARED SCALLOPS AND PORK BELLY</b>	<b>33</b>
On miso caramel apple sauce and grilled brioche (SUB PORK BELLY FOR FOIE GRAS \$15)	
<b>CHICKPEA CALAMARI</b>	<b>24</b>
Chickpea floured and fried calamari, roasted chickpeas and garlic-tahini dressing	
<b>FRENCH ONION ESCARGOTS</b>	<b>24</b>
With caramelized onion demi, taleggio cheese in vol au vent	
<b>DEVILS ON HORSEBACK</b>	<b>18</b>
Prunes stuffed with blue cheese wrapped with bacon, whipped blue cheese, pistachios, honey	
<b>PORK RINDS</b>	<b>15</b>
Fried fresh, seasoned with old bay and served with chipotle aioli	

## SHARING

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

## MAINS

<b>8OZ PAN SEARED TENDERLOIN</b>	<b>58</b>
Pommes dauphines, sautéed mushrooms and peppercorn-demi cream	
<b>GRILLED 16OZ PRIME RIBEYE</b>	<b>66</b>
Truffled pommes puree, brussels sprouts and foie gras demi	
<b>LOBSTER AND SCALLOP PAPARDELLE</b>	<b>49</b>
Lobster tail and scallops with fresh pappardelle tossed in a tomato and lobster bisque	
<b>BRAISED LAMB SHANK</b>	<b>50</b>
With beluga lentils, mushrooms, lardons, cipollini onions and veal demi	
<b>8OZ ALL BEEF BURGER</b>	<b>34</b>
Miso caramel apple sauce, bacon, caramelized onions, and taleggio cheese with your choice of side ADD SEARED FOIE GRAS \$25	
<b>SEAFOOD FEATURE</b>	<b>MARKET PRICE</b>
Chefs daily creation	
<b>CARAMELIZED SWEET POTATO</b>	<b>34</b>
Maple glaze, beluga lentils, toasted walnuts, pepitas and fresh pomegranate	

## DESSERTS

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

