

Les Coulisses

Table

CHARCUTERIE Board: Cured Meat & Cheese, House pickles, mostarda, Artisan Bread \$23

MEZZE Platter: White Bean Hummus, marinated olives & vegetables, mostarda, Spiced Nuts, Artisan Bread \$16

CROSTINI Board : Chef Choice \$19

BURRATA, tomato, basil
PORK RILLETTE, Cherry mustard
SERRANO HAM, melon, lardo
CHICKEN LIVER mousse, balsamic, figs
Smoked SALMON, herb crema capers
BEEF tartar, egg, chives, shallot, capers

Garden

Roasted APPLE & ENDIVE salad
St. Argur cheese, candied pecan, arugula, BANYULS Vinaigrette \$12

Roasted CARROT & FARRO salad
Roasted heirloom carrots, farro, shaved celery, tarragon, sunflower seeds, harissa honey vinaigrette \$12

Fried BRUSSELS SPROUTS, pancetta, Apple, sherry vinegar \$10

Beet Salad

Roasted Golden BEETS, shaved beets, roasted grapes, almonds, frissee, radish, brown butter balsamic beet vinaigrette \$13

POLENTA frita, confit TOMATO, zucchini, garlic, rapini, King oyster mushrooms \$

Roasted Mushrooms, butternut squash, lemon, parsley \$10

Roasted Sweet Potatoes, blistered leeks, garlic, lemon \$10

Field & Sea

PORK BELLY
MELON jam, red mustard frill, pistachio, ver jus gastrique, shaved apple, shallot, fresno chili \$28

Moroccan Spiced CHICKEN Tagine
Spiced apricot, cauliflower, garbanzo beans, almonds, sunchokes. \$25

OXTAIL Agnolotti
Butternut squash, kale, Granny Smith apple, oxtail jus \$32

RIBEYE
BONE MARROW, Garlic, Sweet & Sour Swiss Char fried bread, Salsa verde \$41

Crispy OCTOPUS, citrus, fingering potatoes, celery, mustard seeds, garlic, tarragon, blood orange gastrique \$24

Diver SCALLOPS

Celery root, potatoes, citrus, pancetta vinaigrette \$29

fruits de mer

CLAMS, SHRIMP, MUSSELS, white bean, cranberry beans, BACON, kale, SHERRY VINEGAR, brown butter bread crumb \$29

LOUP DE MER

braised endive, braised onion, fennel, caper, saffron beurre blanc \$30

Sweets

MASCARPONE Cheesecake, burnt sugar,
figs, almond toffee crumble \$10

APPLE NAPOLEON

Caramelized apples, spiced cake, caramel
mousse, pastry cream, puff pastry
\$10

Ice Cream & Sorbets
\$10

Chocolate Hazelnut Torte
chocolate cake, nutella mousse, creme fraiche
ice cream
\$10

Poached Pears, Panna cotta Honey Phyllo Crisps,
Pistachio Ice Cream, baked Meringue \$10

Coffee & Tea

Espresso, Lattes, Cappuccino, Green Tea, Earl Grey
\$7