



-APPETIZERS-

MARKET SALAD 12

endive, watercress, hazelnuts & pomegranate vinaigrette

AVOCADO & CRAB SALAD 15

baby arugula & pink grapefruit dressing

DUCK & FIG SALAD 14

duck, endive, frisee, figs

ARTICHOKE SALAD 12

asparagus, fennel, arugula, artichoke, french dressing

GRILLED ROMAINE SALAD 11

classic caesar, croutons, parmesan

BEET SALAD 13

frisee, navel oranges, black olives & chive cream

SEASONAL SOUP 9

made daily

GRILLED OCTOPUS 15

white beans & tomatoes

PAN CRISPED SMOKE SKATE 12

green pancake, arugula, quail egg

COCKLES & CHORIZO 13

cockles, chorizo, white wine, onion, olive oil

~~ENTREES~~

VEGETABLE TERRINE 21

roasted peppers, zucchini, eggplant and spinach

ROASTED CHICKEN 23

broccoli, gratin, rosemary jus

OLIVE OIL POACHED SALMON 24

cucumber, romaine, olives, tomatoes, basil

WILD STRIPED BASS 26

onion, mushroom, english peas, thai basil coulis

BROOK TROUT 24

trout, spinach, endive, Syrah reduction

RIBEYE AU POIVRE 35

black peppercorn crust, house fries & watercress

SHORT RIBS 26

peas, carrots, turnip, scallions, zucchini

PORK CHOPS 24

spaetzle, brussels sprout & pickled watermelon rinds

DUCK 2 WAYS 24

duck, cauliflower, gratin, bok choy, pomegranate jus

LAMB & FIGS 37

lamb chop, corn pudding, parmesan crisp, fig puree

~~SIDES~~

Home Fries 7

Potato Gratin 7

Bok Choy 8

Brussels Sprouts 8

Cauliflower Gratin 8

Grilled Asparagus 8

Spinach & Pea Shoot Leaves 8