

Snacks

East-Coast Oysters	3/ea
<i>Shallot Mignonette, Horseradish, Lemon</i>	
West-Coast Rockfish Ceviche	12
<i>Corn Nuts, Toasted Garlic, Tomato Raisin, Lime</i>	
Burrata For The Table	
<i>Pickled Mushroom, Peach, Blueberry, Sweet Corn Vinaigrette, Arugula, Grilled Bread</i>	
<i>For Two</i>	25
<i>For Four</i>	45

Main Courses

Organic Ocean Roasted Ling Cod	44
<i>Black Olive Caramel, Confit Fennel, Charred Tomato, Wild Leek & Mussel Tortellini, Prosciutto Broth</i>	
Line-Caught Spring Salmon	39
<i>Filet Bean, Chanterelle Mushroom, Sweet Corn, Toasted Almond Milk & Parsley</i>	
Ontario Harvest Roasted Elk	44
<i>Parsnip & Brown Butter Purée, Slow Greens, Sweet & Sour Beets, Blackberry, Juniper</i>	
Confit Veal Tenderloin	42
<i>Cauliflower, Romanesco, Wild Mushrooms, Radish, Citrus</i>	
Curried Sweet Potato Agnolotti	36
<i>Apple, Grape, Hazelnut, Arugula</i>	

Appetizers

Sweet Corn Soup	13
<i>Roasted Pepper & Peach Salad, Basil</i>	
Grilled Humbolt Squid	18
<i>Pickled Butternut Squash, Bok Choi, Chili, Garlic</i>	
Ohme Farms Kale & Stonefruit Salad	15
<i>Parmesan, Cherry & Black Pepper Vinaigrette</i>	
Ohme Farms Heirloom Tomatoes	16
<i>Marinated Eggplant, Kalamata Olive, Cucumber, Feta, White Anchovy</i>	

Dinner For Two

32oz Dry-Aged Cumbrae Striploin	125
<i>Gem Lettuce, White Anchovy, Caesar Dressing</i>	

Sides

Roasted Acorn Squash	12
<i>Pumpkin Seed, Ricotta</i>	
Hand-Cut Fries	6
<i>Garlic Aioli</i>	
Dressed New Farm Greens	6
<i>Shallot Vinaigrette</i>	
Glazed Filet Beans	8
<i>Brown Butter & Almond</i>	
Duck Fat Fingerlings	10
<i>Caramelized Onion, Parsley</i>	

September 1, 2017

