

# DINNER

*Please advise your server of any food allergies.*

## APPETIZERS

### WILD MUSHROOM SOUP \$14

Caramelized Honeynut Squash, Porcini Crisp, White Truffle Oil

### CHARRED OCTOPUS \$17

Garden Garbanzo Purée, Pickled Vegetables, Piquillo Pepper Coulis

### JUMBO LUMP CRAB CAKE \$17

Jicama and Watermelon Radish, Mache, Roasted Poblano Aioli

### WAGYU BEEF SLIDERS \$18

Foi Gras Mousse, Tomato-Fig Marmalade, Aged Asiago, Truffle Aioli

### KING TURBOT CRUDO \$18

Sorrel Crème Fraîche, Caviar, Pomegranate Citrus Pearls

### FARMER'S KOMBOCHA \$15

Mesclun, Fine Herbs, Pumpkin Chips, Mandarin Dijon Reduction

### CHEVRE CROQUETTE \$17

Red & Golden Baby Beets, Muscat Finger Grapes, Blood Orange Coulis

### BABY KALE & AVOCADO \$16

Pine Nuts, Mustard Flowers, Japanese Cucumber, Key Lime Dijon Vinaigrette

### POACHED APPLE SALAD \$16

Petit Greens, Nasturtium Flowers, Stars Anise Walnut Vinaigrette

## PASTAS

### TAGLIARINI \$35

Maine Lobster, Herbed Bread Crumbs, Tomato Sorel Fricassée, Opal Basil

### VEGETABLE "SPAGHETTI" \$26

Zucchini, Carrots, Yellow Squash, Kale Pesto, Yellow Pepper Cage, Summer Truffles

### RISOTTO \$26

Green Asparagus, Baby Corn, Squash Blossom, Patty Pan

### RIGATONI \$24

Pomodoro Sauce, Artisanal Ricotta, Basil Oil

## MAIN COURSES

### STRIPED BASS \$34

Jamon Serrano, Fava Bean and Leaves, Corn Velouté

### SCOTTISH SALMON \$33

Artichokes, Chanterelles, Pernod Provençal

### SCALLOPS & TIGER SHRIMP \$37

Lemon Pomme Purée, Morels, Romesco Sauce

### BRANZINO \$34

Yukon Potatoes, Roasted Tomato, Oreganata

### CRESCENT DUCK BREAST \$37

Parsnip Mashed, Sun Root, Bourbon Cherries Beurre Rouge

### PORK TENDERLOIN & PORK BELLY \$34

Carrot Puree, Haricots Verts, Port Wine Glaze

**CREEKSTONE FILET MIGNON \$44**

Celeriac Purée, Baby Glazed Carrots, Burgundian Sauce

**ORGANIC CHICKEN Á LA FINANCIÈRE \$33**

Sweet Potato Purée, Romanesco Cauliflower

**HALIBUT \$34**

Pickled Cauliflower, Asparagus, Patty Pan & Zucchini, Dill Emulsion

**LAMB SHANK \$39**

Rutabaga Smash, Baby Turnips, White Asparagus, Barolo Lamb au Jus

**SIDES**

**ASPARAGUS ROUILLE \$9**

**POMME PUREE \$9**

**SAUTEED GREENS \$9**

**SAFFRON ARANCINI \$9**

**TEMPURA SHISHITO PEPPERS \$9**