

SALADS

Grilled octopus coco beans, bell pepper confit, parsley & scallion pesto	22
Burrata & heritage tomatoes balsamic, olive oil	18
Heirloom baby beet & quinoa salad raw vegetables, lemon dressing	20
Rivea salad green bean, tuna, radish, cucumber anchovy and basil dressing	19

LIGHT BITES

Panisse chickpea fries	12
Crispy socca* chickpea crepes	10
Cured ham tigelle pressed bread, trapanese pesto	14
Tomato & basil tigelle pressed bread, arugula, parmesan	14

APPETIZERS

Sautéed calamari & prawns baby artichokes, radish, fennel crushed red chilies	24
Marinated sea bass* orange, lemon, grapefruit	20
Provencal caponata eggplant, sweet bell pepper, olives, pine nuts	17
Beef carpaccio* capers, frisée	25
Charcuterie Culatello, San Daniele & Bresaola	27

PASTAS & PIZZAS

Butternut squash ricotta ravioli hazelnut, red mustard frills	24
Paccheri pasta braised short ribs, red wine reduction	27
Lobster risotto chives & parmesan cheese	38
Margherita pizza tomatoes, mozzarella, capers	25
San Daniele pizza prosciutto cured ham & arugula	28
Truffle pizza truffle, parmesan cream, mushroom	41

ON THE GRILL

Angus New York strip* 12 oz.	65
Angus filet mignon* 7 oz.	71
Pepper crusted bison tenderloin* 7 oz.	74
Angus bone in ribeye* 18 oz.	80

SAUCES

Bearnaise	4
Black peppercorn	4
Bordelaise	4

MAIN COURSES

Maple leaf duck breast* forelle pear, winter root vegetables, dolce forte	57	Alaskan wild halibut* braised belgian endive, blood orange	62
Roasted chicken* seasonal market cocotte	49	Sea scallops* rainbow califlower, truffle vinaigrette	65
Cookpot of farmer's vegetables our "glocal" vegan dish	18	Maine lobster* homemade linguine, yellow & green squash tarragon	70

SIDES

Mashed potatoes	17
Sautéed broccolini	16
Green asparagus	17

TASTING MENU

160 per person wine pairing available
Panisse Burrata & heritage tomatoes Marinated sea bass, citrus
Chef's inspiration risotto
Sea scallops rainbow califlower, truffle vinaigrette
"Rossini" Angus filet mignon duck foie gras & black truffle sauce
Limoncello baba