

## SHARE

---

<b>BREAD</b> Whipped butter, black olive oil	\$5
<b>OLIVES</b> Marinated olives	\$5
<b>GOUGÈRES</b> Béchamel, gruyere	\$7
<b>BAKED BRIE</b> Toasted bread, pecans, cranberries	\$16

## MAINS

---

<b>SALMON NIÇOISE</b> Green beans, soft boiled egg, potatoes, black olives, greens	\$34
<b>HALIBUT</b> Asparagus, pickled radish, butter emulsion	\$40
<b>ROCKFISH</b> Fresh tomato, feta, smoked tomato puree, basil	\$28
<b>SEA BASS</b> Pea velouté, Cauliflowers, almonds,	\$38
<b>STEAK &amp; FRITES</b> Peppercorn sauce	\$38
<b>CHICKEN BREAST</b> Summer squash, sauce vierge	\$36
<b>DUCK BREAST</b> Confit carrots, herb crumb, orange	\$42
<b>SMOKED PORKLOIN</b> Bacon jam, apple puree, zucchini, peas	\$34
<b>RACK OF LAMB</b> Beet purée, beets, mint pesto, cauliflower	\$47
<b>COTE DE BOEUF (FOR TWO)</b> White bean ragu, carrots	\$110

## STARTERS

---

<b>CLAM CHOWDER &amp; BREAD</b>	\$15
<b>SMOKED DUCK SALAD</b> Arugula, feta, blackberry	\$17
<b>MUSSELS &amp; FRITES</b> Garlic, shallots, white wine	\$20
<b>GREEN SALAD</b> Toasted pumpkin seeds, cranberries, goat cheese	\$14
<b>HALIBUT CEVICHE</b> Cilantro, Shallots, jalapeño, tomato	\$18
<b>BEEF &amp; GOAT CHEESE TART</b> Radish, pickled shallot	\$15
<b>BEEF TARTARE</b> Crostini, gherkins, shallots	\$21
<b>SMOKED SALMON</b> Cucumber, radish, orange, dill	\$16

## DESSERT

---

<b>LEMON TART</b> Lemon curd, chantilly cream	\$15
<b>CHOCOLATE MOUSSE</b> Caramelized puff pastry, cranberries	\$15
<b>CINNAMON DONUT</b> Strawberries, coulis	\$15