



À La Carte

TO SHARE

Bread with Whipped Butter & Smoked Salt
\$8
Marinated Olives
\$9

STARTERS

Crab Roll - Brioche, fresh crab, chili-lime crème fraîche.
\$17
Beef Cheek Tart - Braised beef cheek - caramelized onion, squash,
\$18
Tuna Tartare - Ginger dressing, radish, toast
\$16
Seafood Steamer - Mussels, clams, pink scallops, prawn, paprika cream.
\$20

MAINS

Braised Oxtail - Pomme purée, carrots, mushrooms, pearl onions.
\$48
Herb-Crusted Lamb - Tartiflette, beets, broccolini.
\$53
Brown Butter Ling Cod - Meunière sauce, clams, spinach, parsnip.
\$42
Salmon en Croûte - Shellfish bisque, beets
\$45

DESSERTS

Chocolate Délice - Coconut mousse, raspberry
\$15
Crème Brûlée - Classic vanilla custard with caramelized sugar crust.
\$15

Tasting Menu

TASTIING COURSE AND WINE MENU OPTIONS

3-Course Menu* – \$70 | Wine Pairing – \$50
5-Course Menu – \$105 | Wine Pairing – \$70

First

Tuna Tartare - Ginger dressing, radish, toast

Second*

Seafood Steamer - Mussels, clams, pink scallops, prawn, paprika cream.

Third*

Brown Butter Ling Cod - Meunière sauce, clams, spinach, parsnip.

Fourth

Herb-Crusted Lamb - Tartiflette, beets, broccolini.

Fifth*

Chocolate Délice - coconut mousse, raspberry

Items marked with an asterisk * are included in the 3-Course Menu.

Please note: The tasting menu must be ordered by the entire table.