

APPETIZERS

CURED SALMON*

Pumpernickel, horseradish crème fraîche, caviar

BURRATA 🌿

Spinach-arugula pesto, cherry tomato, crispy prosciutto, garlic crostini

SMOKED TOMATO SOUP 🌿

Garlic focaccia croûtons, Parmesan

CRISPY PORK BELLY 🌿

Parsnip purée, apple slaw, port wine reduction

ENTRÉES

RIGATONI

Spicy Italian sausage, roasted tomato, broccoli rabe

ROASTED BRANZINO 🥛

Grilled zucchini, peppers, lemon confit, pesto

SEARED DUCK BREAST* 📦

Celery root purée, sautéed spinach, cherries, Madeira sauce

GRILLED FILET MIGNON*

Truffle potato purée, asparagus, Bordelaise sauce

CAULIFLOWER STEAK 🌿

Greek yogurt, garlic confit, pumpkin seeds, thyme

CLASSICS

APPETIZERS

SHRIMP COCKTAIL 🌿 🥛

Horseradish cocktail sauce

CLASSIC CAESAR SALAD 🌿

Hearts of Romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

Gruyère cheese, herb croûtons

ENTRÉES

(served with potatoes du jour,
seasonal vegetables)

BROILED ATLANTIC SALMON* 🌿 📦

Hollandaise sauce

GRILLED CHICKEN BREAST 🌿 📦

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK* 📦

Herb butter or classic green peppercorn sauce

🌿 gluten-free 🥛 lactose-free 🌿 vegetarian 📦 no sugar added

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APPETIZERS

BEEF TARTAR* 🌿

Arugula, Parmesan, potato chips, black truffle

MAINE LOBSTER SALAD 🌿 🥛 📦

Hearts of palm, pineapple, cilantro, vanilla dressing

CREAMY ARTICHOKE SOUP

Mascarpone, sourdough croûtons, prosciutto crisp

ROASTED CHICKEN LEG 🌿 🥛 📦

Crispy bacon, wild mushrooms, natural jus

ENTRÉES

PAPPARDELLE

Veal ragoût, roasted garlic, Parmesan

CRAB & SHRIMP CRUSTED POLLOCK

Jasmine rice, baby bok choy, creamy coconut sauce

ROASTED VEAL TENDERLOIN* 🌿

Green pea purée, caramelized onions, fava beans, vin jaune sauce

GRILLED RIB EYE*

Artichoke, potato gratin, ratatouille, herb butter

ZUCCHINI SPAGHETTI 🌿

San Marzano tomatoes, basil, Pecorino cheese

CLASSICS

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Horseradish cocktail sauce

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ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

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Gruyère cheese, herb croûtons

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Hollandaise sauce

GRILLED CHICKEN BREAST 🌿 📦

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK* 📦

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SCALLOP CARPACCIO* 🥛 📦

Yuzu vinaigrette, crispy quinoa

SPINACH SALAD 🌿

Roasted tomatoes, Parmesan, toasted breadcrumbs, lemon dressing

GREEN CURRY & COCONUT SOUP

Grilled shrimp, carrots, bell peppers

BRAISED BEEF GNOCCHI

Parsnip purée, pearl onions, horseradish crème fraîche

ENTRÉES

VEAL CANNELONI

Cremini mushrooms, Pecorino cheese sauce

OVEN-ROASTED COD 🌿 📦

Crispy fingerling potatoes, sautéed spinach, garlic tomato sauce

MOROCCAN SPICED CHICKEN BREAST 🌿 📦

Cous-cous, zucchini squash, preserved lemon

GRILLED NY STRIP 🌿

Duck fat roasted potatoes, fava beans, haricots verts, Pinot Noir sauce

GRILLED TOFU 🌿 📦

Peppers, edamame beans, sweet chili sauce

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CHICKEN LIVER MOUSSE

Pickled vegetables, homemade mustard

SUGAR SNAP PEA SALAD 🌿

Radish, carrot, mint, shaved Pecorino cheese

SEAFOOD VELOUTÉ

Grilled scallops, shrimp, fennel, caviar

CRISPY CRAB CAKE

Picked carrot-mango slaw, sambal aioli

ENTRÉES

CHEESE TORTELLINI 🌿

Butternut squash, black truffle butter sauce, Parmesan

GRILLED BARRAMUNDI

Basmati rice, caramelized carrots, beurre blanc sauce

ROASTED CHICKEN

Farro risotto, English peas, natural jus

ROASTED LAMB LOIN* 🌿

Merguez meatball, marinated cucumbers, herb yogurt

VEGETABLE & BEAN CASSOULET 🌿

Ricotta, roasted garlic crostini

CLASSICS

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ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

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ENTRÉES

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seasonal vegetables)

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TUNA TARTAR*

Caper berries, green olives, orange confit

TOMATO MOZZARELLA 🌿

Herb salad, balsamic vinaigrette, crostini

WILD MUSHROOM CONSOMMÉ 🌿📦

Pearl barley, chives

GRILLED MEDITERRANEAN OCTOPUS 🌿🥛

Black olives, fingerling potato, paprika coulis

ENTRÉES

ORECCHIETTE

Duck Bolognese, ricotta, San Marzano tomatoes

CRAB CRUSTED FLOUNDER

Artichoke purée, grilled leeks, Old Bay butter

GRILLED DUCK BREAST*

Spätzle, bacon, crispy broccoli, blueberry gastrique

BRAISED SHORT RIB

Creamy polenta, pearl onions, baby roasted carrots

GREEN VEGETABLE CURRY 🌿

Jasmine rice, mango chutney, naan bread

CLASSICS

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SHRIMP COCKTAIL 🌿🥛

Horseradish cocktail sauce

CLASSIC CAESAR SALAD 🌿

Hearts of Romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

Gruyère cheese, herb croûtons

ENTRÉES

(served with potatoes du jour,
seasonal vegetables)

BROILED ATLANTIC SALMON* 🌿📦

Hollandaise sauce

GRILLED CHICKEN BREAST 🌿📦

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK* 📦

Herb butter or classic green peppercorn sauce

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SALMON SASHIMI* 🍷
Passion fruit, radish, chili

ICEBERG WEDGE 🌿
Crispy bacon, fried shallots, blue cheese dressing

SHELLFISH STEW 🌿
Charred cherry tomato, saffron, potato confit

CREAMY TRUFFLE RISOTTO 🌿 🍄
Wild mushrooms, Parmesan

ENTRÉES

SEARED SCALLOPS 🌿 🍷
Cauliflower purée, crispy brussels sprouts, caviar butter

BUTTERED POACHED LOBSTER 🌿
Braised leeks, fava beans, Champagne sauce

ROASTED PORK LOIN
Olive oil potato purée, caramelized apples, herb jus

HERB CRUSTED RACK OF LAMB* 🌿
Roasted potatoes, artichoke, rosemary jus

HOMEMADE GNOCCHI 🍄
Sage butter, amaretto cookie crumble

CLASSICS

APPETIZERS

SHRIMP COCKTAIL 🌿 🍷
Horseradish cocktail sauce

CLASSIC CAESAR SALAD 🍄
Hearts of Romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE
Garlic, parsley, butter

FRENCH ONION SOUP
Gruyère cheese, herb croûtons

ENTRÉES

(served with potatoes du jour,
seasonal vegetables)

BROILED ATLANTIC SALMON* 🌿 🍷
Hollandaise sauce

GRILLED CHICKEN BREAST 🌿 🍷
Thyme jus

GRILLED NEW YORK SIRLOIN STEAK* 🍷
Herb butter or classic green peppercorn sauce

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FOREST MUSHROOM TERRINE

Herb salad, toasted hazelnuts, mustard vinaigrette

HAMACHI CRUDO

Avocado, toasted sesame seeds, yuzu

FENNEL SOUP

Lobster, citrus, caviar

PIZZETTE

Pesto, Pecorino cheese, cherry tomato, roasted garlic

ENTRÉES

SAFFRON LINGUINI

Baby calamari, grilled shrimps, bay scallops, extra virgin olive oil

SESAME CRUSTED TUNA*

Coconut rice, bok choy, ponzu

BRAISED LAMB SHANK

Creamy spinach orzo, roasted pearl onions, lemon-oregano jus

GRILLED VEAL CHOP*

Potato croquette, broccoli rabe, thyme jus

CAULIFLOWER FRIED RICE*

Wok vegetables, fried egg, garlic chips

CLASSICS

APPETIZERS

SHRIMP COCKTAIL

Horseradish cocktail sauce

CLASSIC CAESAR SALAD

Hearts of Romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

Gruyère cheese, herb croûtons

ENTRÉES

(served with potatoes du jour,
seasonal vegetables)

BROILED ATLANTIC SALMON*

Hollandaise sauce

GRILLED CHICKEN BREAST

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK*

Herb butter or classic green peppercorn sauce

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SHRIMP CEVICHE

Red radish, cilantro, lime, avocado

ROASTED BEETS & CITRUS SALAD 🌿🌿

Pistachio, ricotta, mint

SUNCHOKES VELOUTÉ

Black truffle, shallots, thyme

ROASTED PORK BELLY

Caramelized apples, maple-ginger sauce, thyme leaves

ENTRÉES

VEAL CANNELLONI

Cremini mushrooms, Pecorino cheese sauce, herb salad

PAN-SEARED HALIBUT

Fennel purée, white asparagus, fava beans, black truffle emulsion

STUFFED QUAIL

Wild rice, figs, spinach, prosciutto, thyme sauce

SEARED VENISON LOIN

Celery root purée, braised red cabbage, port wine sauce

GRILLED TOFU

Peppers, edamame beans, cilantro, sweet chili sauce, nori chips

CLASSICS

APPETIZERS

SHRIMP COCKTAIL 🌿 🌿 🥛

Horseradish cocktail sauce

CLASSIC CAESAR SALAD 🌿

Hearts of Romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

Gruyère cheese, herb croûtons

ENTRÉES

(served with potatoes du jour,
seasonal vegetables)

BROILED ATLANTIC SALMON* 🌿 🌿 🥛

Hollandaise sauce

GRILLED CHICKEN BREAST 🌿 🥛

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK* 🥛

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THINLY-SLICED IBERICO HAM

Manchego cheese, “pan con tomate” crunchy bread

TOMATO, WATERMELON & FETA 🌿 🌾

Basil, balsamic reduction, sea salt

ROASTED POBLANO PEPPER SOUP

Sweet corn, chorizo, cilantro oil

GRILLED OCTOPUS

Fingerling potatoes, niçoise olives, teardrop tomatoes, smoked paprika aioli

ENTRÉES

PAPPARDELLE

Ruby red shrimp, tomato confit, Meyer lemon, breadcrumbs

SEARED BARRAMUNDI

Cauliflower, sautéed spinach, candied pine nuts, tomato, caper emulsion

GRILLED PHEASANT BREAST

Parsnip-vanilla purée, caramelized brussels sprouts, blackberry-peppercorn sauce

LAMB WELLINGTON

Puff pastry, butternut squash, green vegetable stew, garlic jus

BUFFALO-STYLE CAULIFLOWER

Crudités, creamy blue cheese dressing

CLASSICS

APPETIZERS

SHRIMP COCKTAIL 🌾 🥛

Horseradish cocktail sauce

CLASSIC CAESAR SALAD 🌿

Hearts of Romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

Gruyère cheese, herb croûtons

ENTRÉES

(served with potatoes du jour,
seasonal vegetables)

BROILED ATLANTIC SALMON* 🌾 🥛

Hollandaise sauce

GRILLED CHICKEN BREAST 🌾 🥛

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK* 🥛

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