



Bread & Butter

Saverio's Bakery Baguette, Cultured House Butter
4

Pommes Frites & Aioli*

6

House Pickles & Marinated Olives

10

Charcuterie & Cheese

MP

Potted Foie Gras

Seasonal Fruit, Saverio's Brioche, Saba
19

Escargot

Persillade Compound Butter, Dijon, Crostini
6 for 16

Pork Belly

Calabrian Chili, Fish Sauce Vinaigrette, Daikon, Cilantro
13

Roasted Bone Marrow

*Mixed Citrus, Horseradish, Shallot,
Fresh Herbs, Grilled Bread*
15

Crispy Fried Brussels Sprouts

Grana Padano

Choice of Citrus or Vietnamese Vinaigrette

sm 9/ lg 12

Kale Caesar*

*Boquerones, Soft Egg, Grana Padano,
Radish, Cured Egg Yolk, Crouton*
16

Spring Salad

*Pea Tendril, White Turnip,
Strawberry, Pepita, Mint, Citronette*
sm 13/ lg 19

Garden Salad

*Local Mixed Greens, Radish, Fennel, Carrot,
Turnips, Sherry Vinaigrette, Crouton*
sm 8/ lg 14

Seasonal Grilled Vegetables

Assorted Sauces
sm 9/ lg 16

Late Spring 2024

Plates are served as they are prepared & meant to be shared...

Mushroom Tart*

*Puff Pastry, Assorted Mushrooms, Dijon Cream,
Caramelized Onion, Cured Egg Yolk*
16

Grilled Octopus

*Aji Amarillo Yogurt, Duck Fat Fingerlings, Red Harissa,
Confit Fennel, Wild Onion, Cilantro*
sm 19/ lg 34

Pan Seared Ling Cod

Melted Leeks, Seasonal Alliums, Citrus Beurre Blanc
24

Seared Sea Scallops

*Confit Carrot, Green Onion Soubise,
Asparagus, Pea, Lardon, Sauce Verte*
sm 22/ lg 38

Shellfish Catalan

*Mediterranean Mussels, Manila Clams, Shrimp,
House Chorizo, Madeira, Cream, Grilled Bread*
sm 18/ lg 32

Chicken Schnitzel

*Panko Breaded Chicken Breast,
Sauce Gribiche, Radish*
21

Duck Confit

*Smashed Fingerling Potato, Nettle Pistou, Asparagus,
Pea, Demi-glace, Carrot Hazelnut Romesco*
27

Filet Mignon

*6oz Knee Deep Tenderloin, Carrot,
Radish, Potato Pavé, Bordelaise*
48

CHEF'S TASTING MENU

75/per person

5 Courses

Ends at 9:00

We Like to Surprise You

*Whole Table Participation Encouraged
Specify Family Style or Individually Plated*

Let Us Know of Any Serious Allergies

Optional Wine Pairing

32

Executive Chef Eric Dodds

** Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Please let us know about any allergies!! Alliums & butter can be difficult...
20% service charge is added to parties of 6 or more. Limit of three checks per table please.*