

STARTER

BREAD SERVICE: AD ASTRA SOUR DOUGH, AGED CULTURED BUTTER.....	5
LITTLE GEMS: LEMON VINAIGRETTE, RADISH.....	15
GNOCCHI CASANOVA: SPINACH GNOCCHI AU GRATIN.....	19
PRAWN COCKTAIL: PRAWN, COCKTAIL SAUCE.....	22
ESCARGOT: BURGUNDY SNAILS, GARLIC BUTTER, BAGUETTE.....	22
OYSTERS: HALF DOZEN FANNY BAY OYSTERS.....	24
OYSTERS ROCKEFELLER: HALF DOZEN FANNY BAY OYSTERS.....	26
CAVIAR SERVICE: THE CAVIAR COMPANY WHITE STURGEON, BUCKWHEAT WAFFLES.....	90
MARINATED OLIVES: PICHOLINE, CASTELVETRANO, NICOISE OLIVES.....	13

MAIN

CANNELLONI: BRAISED SHORTRIB, MOZZARELLA, TRUFFLE, TOMATO SAUCE.....	29
DUCK CONFIT: CONFIT DUCK LEG, LENTILS, CHICORY.....	30
LINGUINI: CLAMS, MUSSELS, PRAWNS, CALAMARI, VELOUTÉ, FINES HERBS	40
STEAK: 9 OZ SNAKE RIVER FARMS EYE OF RIB EYE, CHANTERELLES, BEEF JUS.....	75
DOVER SOLE: WHOLE ROASTED DOVER, BROWN BUTTER, POTATO.....	58
RISOTTO: WILD MUSHROOMS, PARMESAN, HAM BRODO.....	32

DESSERTS

BASQUE CHEESE CAKE: BURNT CHEESE CAKE.....	12
CHOCOLATE TART: CHOCOLATE SABAYON, CREME FRAICHE.....	12
RIZ AU LAIT: RICE PUDDING, TOASTED HAZELNUTS.....	12

OUR PHILOSOPHY

WE ARE COMMITTED TO THE CULINARY ARTS WITH A FOCUS ON CONTEMPORARY AND RUSTIC CUISINE. WE PROVIDE OUR GUESTS THE BEST QUALITY INGREDIENTS AVAILABLE TO US BY EMBRACING AND SUPPORTING OUR LOCAL SMALL ORGANIC FARMS AND FISHERIES. AUTHENTICITY HAS ALWAYS BEEN AT THE CORE OF OUR VISION. WE ARE ALWAYS QUESTIONING AND EVER EVOLVING.

WE POLITELY DECLINE SUBSTITUTIONS