

## STARTER

Bread Service: Ad Astra Sour Dough, Aged Cultured Butter	5
Endive Salad: Arugula, Goat cheese, pumpkin seeds, Rose Apples	18
GNOCCHI CASANOVA: SPINACH GNOCCHI AU GRATIN	19
Prawn croquettes: Prawn Croquette, Calabrian Honey	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 KALUGA CAVIAR, 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	32
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	34
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DESSERTS	
DESSERTS  Basque Cheese Cake: Burnt Cheese Cake	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.