CASANOVA

l'apptito vien mangiando - l'appetit vient en mangeant

Starter

Bread Service: Ad Astra Sour Dough, Aged Cultured Butter 5

Little Gems: Lemon Vinaigrette, Radish 14

Parmesan Soup: Bacon, Breadcrumbs, Chives 12

gnocchi casanova: spinach gnocchi au gratin 18

Croquettes De Lingeuville: Ham and macaroni Croquettes, Mayonnaise 16

Steak Tartare: Horse Radish, Caper, Watercress 22

Crudo: Kampachi, Shallot, Caper 19

White Asparagus a la Flamande: Brown Butter, Egg Mimosa 26

Salad Niçoise: Haricot, Potato, Egg, olive, Radish, yellow tail 26

Escargot: Burgundy Snails, Garlic Butter, Baguette 22

Oysters: Half Dozen Morro bay oysters 20

Oysters Rockefeller: Half Dozen Morro bay oysters 24

Caviar Service: The Caviar Company White Sturgeon, Buckwheat Waffles 90

Main

Lobster Frites: Whole Roasted Lobster, Pomme Frites ..... MP

cannelloni: Braised Shortrib, mozzarella, truffle, tomato sauce 26

Blanquette de Poulet: Chicken Breast, SweetBreads, Carrots, Turnips 30

Saumon aux Asperges: Monterey Salmon, Asparagus, Hollandaise 36

Linguini: clams, mussels, prawns, velouté, fines herbs 36

Sole Meuniere: Whole Roasted Dover Sole, Brownbutter, Potatoes 56

Steak Au Poivre: Potato Pave, Au Poivre ..... MP

Desserts

Basque Cheese Cake: Burnt Cheese Cake 12

Chocolate Tart: Chocolate Sabayon, Chantilly 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