



Lunch Menu

Appetizers

SOUP DU JOUR...18

Chef's Daily Preparation

GRILLED HEARTS OF ROMAINE...18

Boquerones / Parmesan Tuille / Homemade Caesar

WILD MUSHROOM STRUDEL...29

Wild Mushrooms / Puff Pastry / Vegetable Demi

OSETRA CAVIAR...199

Blinis / Crème Fraiche

TUNA TARTARE...32

Avocado / Tobiko / Crispy Wonton

BEEF CARPACCIO...34

Caper Berries / Shaved Parmesan / Cured Egg

ESCARGOT BOURGUIGNONNE...29

Garlic Herb Butter / Pernod / Crostini

SEARED FOIE GRAS...38

Preserved Figs / PX Sherry Reduction / Quince

Main Courses

SCALLOPS & PORK BELLY ...59

Artichoke Purée / Tomato Jam / Garlic Chips

CRAB CAKE BENEDICT...35

English Muffin / Poached Egg / Crispy Potatoes
Hollandaise

DOVER SOLE...71

Spaghetti Squash / Brown Butter Capers Sauce

COCOA NIBS CRUSTED VENISON RACK...68

Cippolini Onions / English Pea Purée

CORNISH HEN...39

Creamy Swiss Chard / Roasted Potatoes / Natural Jus

FILET MIGNON & EGGS...45

Poached Egg / Sautéed Spinach / Crispy Potatoes
Hollandaise

OVOKA FARM WAGYU BURGER...35

Onion-Bacon Jam / Taleggio Fondue
Truffle Parmesan Potatoes

HOMEMADE GNOCCHI...32

Aged Parmesan Foam / Black Truffles

Cheeses & Desserts

CHEESE & CHARCUTERIE PLATE...25

Chef's Selection of Artisanal Cheeses & Charcuterie

PUMPKIN PANACOTTA...18

Candied Pepitas / Bourbon Caramel Whipped Cream

TRES LECHE TIRAMISU...18

Mascarpone Cream / Tres Leches Dacquoise

BLACK FORREST CAKE...18

Kirsch Cherries / Chocolate Mousse / Crémeux

GELATO & SORBET...18

Fresh Berries