



# Lunch Menu

## Appetizers

### **FRENCH ONION SOUP...18**

Crostini / Gruyere

### **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 NIKKEI...32**

Avocado / Tobiko / Citrus Soy Sauce

### **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

### **RISOTTO AI FRUTTI DI MARE...59**

Mussels / Clams / Prawns

### **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

### **MAPLE LEAF DUCK BREAST...59**

Purple Sweet Potato Purée / Bacon-Brussels Sprout  
Plum Reduction

### **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

### **ARTISANAL CHEESE PLATE...25**

Chef's Selection of Artisanal Cheeses

### **PUMPKIN PANACOTTA...18**

Candied Pepitas / Bourbon Caramel Whipped Cream

### **TRES LECHES TIRAMISU...18**

Mascarpone Cream / Tres Leches Dacquoise

### **BLACK FORREST CAKE...18**

Kirsch Cherries / Chocolate Mousse / Crèmeux

### **GELATO & SORBET...18**

Fresh Berries