



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 TARTARE...34

Crostini / Quail Egg / Truffle Aioli

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...49

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

CRÈME BRÛLÉE...18

Madagascar Vanilla Custard

TRES LECHEs TIRAMISU...18

Mascarpone Cream / Tres Leches Dacquoise

CHOCOLATE MOUSSE...18

Candied Orange Peel / Crèmeux / Orange Gel

GELATO & SORBET...18

Fresh Berries