

STARTERS

MEAT APPETIZERS

Steak Tartare 24
*Classic Toppings, Confit Egg Yolk,
 Mustard, Crostini*

Vanilla Bean Duck Leg Confit 24
Grape Jam, Mustard, Toasts

Braised Lamb Belly ^{GF} 24
*Moroccan Spice Lamb Reduction,
 Arugula Salad*

Short Rib Pastilla * 18
*Apricot Jam, Greens,
 Powder Sugar*

Roasted Bone Marrow ^{GF} 26
*Braised Shredded Short Rib, Radishes,
 Green Tomatillos*

Charcuterie Board *^{GF} 26
*Various House Made Cured Meats,
 Jams, Pickles, Nuts, Mustard, Toasts*

Duo Risotto ^{GF} 34
*- Saffron, Peas and Chanterelles
 - Mixed Mushrooms, Peas, Truffle Oil*

Baked Cauliflower * 18
Baked Cauliflower, Romesco

FISH APPETIZERS

Tuna Nicoise ^{GF} 21
*Tonnato, Avocado Mousse, Pickled Egg,
 Olive Tapenade, Potato*

Hamachi & Salmon Tartare ^{GF} 26
*Avocado, Whipped Eggs, Grilled Watermelon Pico De
 Gallo, Citrus Soy Sauce, ChipS*

SOUP & SALAD

Butternut Squash & Acorn ^{GF} 18
*Butternut Squash Soup
 In a Roasted Acorn Squash*

Tempura Delicata Squash 19
*Whipped Tofu, Maple/Curry Oil, Mint, Onion,
 Lemon, Chili Flakes*

Modern Almost Caesar Cardini Salad 26
*Fried Sweetbreads, Duck Fat Croutons, Endive,
 Romaine, Garlic/Worcestershire/Lime*

Mediterranean Salad ^{GF} 16
*Cucumber, Tomato, Onions, Cucumber,
 Olive oil and lemon dressing, Couscous, Egg, Mint*

Beet Salad ^{GF} * 17
*Horseradish Cream, Pickled Red Onion,
 Arugula, Candied Pecan*

House Salad ^{GF} 17
*Lettuce, Radishes, Tomatoes, Carrots, Mint,
 Onion, Balsamic Vinaigrette*

Contains Nuts (*)
 Gluten Free (GF)

Executive Chef Jose Soto
 Executive Sous Chef Joshua Fontus