
GOLDEN HOUR *4pm 'til close*

'Beggar's Banquet'

Two glasses of La Tordera Gabry sparkling rose,
steak tartare, 1/2 dozen oysters, frites \$49.00



To Share

Marinated Castelvetrano Olives & Rosemary Potato Chips 12.

Cacio e Pepe Fries, pecorino romano DOP, cracked peppercorns, aioli 12.

Sweet Melon Salad, baby arugula, candied bacon, white balsamic vinaigrette 15.

Salt Roasted Heirloom Beets, tahini, fresh peashoots, seaweed crumbs 15.

Black Truffle Arancini (3), porcini mushroom, fontina AOP, truffle dijon 15.

Croque Forestie, porcini mushrooms & gruyere, truffle bechemel 17.

Prosciutto di Parma 24 months 19.

Venetian Chicken Liver Pate, sherry & sage, crostini 17.

Steak Tartare, hand cut beef, crispy fried sous vide yolk, truffle pecorino, potato chips 19.

Fresh Mussels, pernod saffron sauce, fresh dill 18.

Croque Monsieur, prosciutto cotto, gruyere, bechemel 17.

Pici Bolognese, 12 hour slow cooked Berkshire pork ragu, parmigiano reggiano 22.

GF Fusilli Porcini, slow cooked porcini ragu, white truffle paste of Alba, grana padano 22.

4 Course Steak Dinner for 2 \$95.00

Includes a Bottle of Sommeliers Suggested Wine

Organic Green Salad

Grilled New York Steak 6oz, our green sauce, parmesan frites, lemon aioli

(Increase to a 12oz steak for \$15)

Daily house made fresh pasta to share

Valrhona Dark Chocolate Sundae, toasted almonds, bruleed banana

