

appetizers

CHILLED TOMATO AND BUTTERMILK SOUP 9

GRILLED ASPARAGUS 12

walnut crema, summer truffles

FRISÉE, CUCUMBER AND RADISH SALAD 14

bottarga, fennel, lemon oil

HEIRLOOM TOMATOES 13

peaches, basil, chili bread crumbs

RICOTTA SALATA 14

roasted stone fruit, watercress, toasted almonds

BOUCHOT MUSSELS 18

aqua pazza, piquillo peppers, grilled bread

SEARED TUNA 18

toasted pecans, grapefruit, radish

BUTTER LETTUCE 14

arugula, avocado, fines herbs, mustard vinaigrette

ROMAINE HEARTS 14

caesar dressing, sourdough croutons

SIMPLE SALAD 12

cherry tomatoes, cucumbers, red wine vinaigrette

GRILLED SHRIMP 18

chipotle, jicama, saffron, yogurt broth

OYSTERS 19

SWEET CORN RAVIOLI 17

basil butter, tomato shallot salad

entrees

PARMESAN CHICKEN 31

asparagus, basil, lemon butter

GRILLED FILET 39

caramelized onions, crunchy potato, horseradish

BBQ LAMB LOIN 36

english peas, onion compote, passion fruit

GLAZED SHORT RIB 34

mashed potatoes, tender carrots, herbs

ROAST MAINE LOBSTER 44

marble potatoes, fava beans, corn, lemongrass puree

VANDE ROSE PORK 33

chili glaze, roasted mushroom, mint

SEARED SCALLOPS 37

farro risotto, cucumber, orange, ginger

ROAST SALMON 35

squash ribbons, summer melon, spiced yogurt

VENISON LOIN 35

bitter greens, roasted grapes, cabrales blue cheese

SEMOLINA DUMPLINGS 28

parsnips, baby leeks, summer truffles, onion soubise

ALASKAN HALIBUT 36

tomato fennel stew, olives, basil pistou

GRILLED PRIME NEW YORK 42

black pepper condiment, crispy onions, green beans

sides

CREAMY BROCCOLI RABE | ROASTED POTATOES |
MASHED POTATOES | SAUTEED SUMMER SQUASH |
GRILLED ASPARAGUS 6