



## LUNCH MENU

3 COURSE \$38

### STARTERS

*Tuna Tartare, Red Chili Sauce, Kimchi, Micro Greens*

\$12

*Beet Carpaccio, Sous Vide Beets, Mélange of Kales, Melfor Vinaigrette*

\$13

*Beef Carpaccio, Local Wagyu, Hazelnut Aioli, Fig Jam, Egg Yolk, Mizuna*

\$13

*Fluke Sashimi, Cucumber, Thai Chilis, Cilantro, Crispy Rice Noodles, Tamarind Sauce*

\$18

*Foie Gras Torchon, Cranberry Marmalade, Moscato Gelée, Brioche*

\$18

*Oysters, Apple Snow-Shaved Walnut; Black Pepper Mignonette*

\$21

### SOUPS

*Soup Du Jour*

\$8

*Lobster Bisque With Tarragon Crème Fraiche*

\$10

### SALADS

*Charred Baby Romaine, Brioche Croutons, Parmigiano Cheese, White Anchovy*

\$11

*Composed Quinoa And Cauliflower, Greens, Salmon, Salmon Egg Garnish*

\$12

*Composed Local Kale, Poached Pear, Roasted Squash, Walnut Crunch*

\$12

### ENTRÉE COURSE

*Eleven Oaks Farm Wagyu Flank, Comté Potato Pavé, Roasted Carrot, Cippolini, Truffle Jus*

\$28

*Fish Du Jour, Chef's Selection*

\$26

*Black Truffle Risotto*

\$17

*Duck Breast, Bok Choy, Wild Mushrooms, Cauliflower, Fingerling Potatoes, Hay Sauce*

\$25

*Blue Crab Cake, Pommes Anna, Miso Cucumber Brunoise, Dijon Crème*

\$29

### PASTRY

*Pastry Chef's Selection*