



Soups



Chilled cinnamon-scented peach soup with cassis and crème fraiche.....	4/6
Sopa Valenciana of lobster and clams	4/6
Yellow tomato velouté with roasted corn and chili oil.....	4/6

Salads



Baby arugula in a citrus vinaigrette	10
<i>British Shropshire blue cheese and pickled shallots</i>	
Organic field greens in a creamy pesto vinaigrette.....	8
<i>shaved parmesan, candied walnuts & golden beets</i>	

Appetizers



Sautéed escargots in a light madeira mushroom fricassee.....	9
<i>tarragon beurre composé</i>	
Spinach ricotta gnocchi.....	8
<i>shiitake soffritto and cadula di formaggio</i>	
Pan-seared diver scallops over parsnip purée.....	14
<i>preserved lemon lobster vin blanc</i>	
Saffron and yuzu lemon linguini	12
<i>wild caught shrimp and spring peas</i>	
Mushroom ravioli.....	10
<i>wilted arugula and sherry cream</i>	



For the courtesy of all our guests, we ask that you please refrain from cellular phone usage in the restaurant.



Entrees



Provencal seafood bourride of wild Argentinean shrimp, clams and dorado with preserved lemon aioli.... 23

Grilled Atlantic salmon with fresh herbs, yellow tomato verjus sauce and toasted Israeli couscous pilaf... 24

Sautéed Mediterranean bronzino and butternut squash ravioli with white wine shellfish nage..... 28

Baked swordfish steak over cannellini beans with green peppercorn sauce and grapefruit..... 26

Seared diver scallops and wilted arugula with ricotta gnocchi and orangecello vinaigrette 30

Crispy duck leg confit with sour cherry bread pudding and crystalized ginger orange glaze..... 24

Pan roasted free-range chicken airline breast over raisin couscous with natural jus..... 22

Broiled Black Angus filet mignon with piquillo pepper mashed potatoes and chasseur sauce..... 34

Flame broiled black Angus flatiron steak salad with spiced almond vinaigrette and romesco..... 22

Roasted pork chop and pancetta-stewed lentils with tarragon apple butter..... 26

Australian lamb rack and merguez sausage with truffled parsnips and rosemary jus..... 34

Artichoke and mozzarella ravioli with asparagus and mint pesto..... 20

Traditional couscous with raisins, garbanzo beans, candied ginger and preserved lemon.....21

Sides



Grilled hazelnut pheasant sausage..... 9

Fire roasted asparagus with goat cheese and citrus vinaigrette..... 7

Piquillo pepper mashed potatoes..... 5

Traditional couscous..... 5



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