

Bistro Menu

SMALL PLATES

Olives and Mixed Nuts	Lemon marinated olives mixed nuts	/ 8
Charcuterie & Cheese	Cured charcuterie local and imported cheeses mixed nuts cranberry marmalade grilled sourdough bread	/ 22
Fall Salad	Artisan greens quince kobacha squash croutons honey poached cranberries radish house vinaigrette	/ 10
Butternut Bisque	Butternut squash crème fraîche chai pepitas	/ 12
Duck Confit Springroll	Yuzu soy scallion pesto	/ 12

LARGE PLATES

Wagyu Burger	Snake River Farms Wagyu beef burger sage derby cheese crispy shallot spiced pumpkin ketchup arugula brioche sea salt fries	/ 22
Flatbread	House made spicy Italian sausage grilled fennel ricotta	/ 16
Steak Frites	12 oz. New York Strip Steak beef jus sea salt fries	/ 36
Seared Cod	Local cod Parisian gnocchi mushroom consomme king trumpet confit carrot	/ 32
Wild Boar Pappardelle	House made pappardelle wild boar ragout	/ 28

DESSERTS

Chocolate Marquise	Dark chocolate mousse berry sorbet hazelnut crumble	/ 12
Turtle Cheesecake	Turtle cheesecake chocolate ice cream chocolate sauce	/ 12
White Chocolate Mousse Cake	Chocolate cake chocolate mousse chocolate ganache crème anglaise	/ 12
Gelato / Sorbetto	Daily selection of gelato and sorbetto	/ 10

Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed. Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.