



Small Plates

- Brussels Sprouts** Gruyere Fondue, Mustard 9
Pork Belly Tempura, Vietnamese Sauce, Chinese Mustard 11
Baby Bok Choy Fresno Peppers, Tamari, Sesame Oil* 8
Hamachi Crudo Cucumber Water, Broken Vinaigrette, Radish* 15
Smoked Mackerel Golden Beets, Labneh, Smoked Salmon Egg* 12
Confit Foie Gras Raspberry Ginger Preserve* 17
Yucca Fries House Aioli* 7
Scallops Braised Kimchee, Rice Cake, Salted Bean Sprouts* 13
King Mushrooms Sesame Cream, Fermented Roasted Garlic* 13
Surf & Turf Flat Iron Steak, Asparagus, Crab Salad, Maple Tamari Reduction* 16
Smashed Fingerlings Duck Fat Fried, Raclette Cheese, Ham* 12
Oxtail Bao Red Miso, Chili Oil 11
Arepas Guacamole, Black Beans, Fried Jalapeño* 9
Veal Cheeks Tomato Ragout, Saffron Arancini, Meyer lemon Gremolata* 14
Brie En Croute Alaskan Marmalade, Puff Pastry 6
Harissa Carrots Goat Cheese, Pine Nuts, Honey* 11
Quail Jerked Seasoned, Mofongo Stuffing, Guava Barbecue Sauce, Cilantro oil, Fried Plantain 13
Bone Marrow Au Poivre Mushrooms, Cognac, Crème, Pepper, Petite Local green Salad, Toasted Sourdough 14
Meze Platter Smoked Eggplant, Hummus, Tahini, Falafel, Flat Bread, Olives, Sheep's Milk Feta, Pickles, Harissa 16
House Bread Compound Butter 4

Salads

- French** Roquette, Truffle Vinaigrette, Asparagus, Heirloom Tomatoes, Pistachio Goat Cheese Croquette* 12
Asian Chilled Soba, Carrots, Bean Sprouts, Edamame, Pickles, Cashews, Sesame Ginger Dressing 11
Raw Zucchini Shaved Raw Zucchini Ribbons, Mint & Walnut Pesto, Moroccan Sardines in Olive Oil, Capers, Craisins, Fried Garbanzos, Sheep's Milk Feta 12
Indian Grilled Cauliflower & Zucchini, Peas, Pappadam, Madras Caesar, Pumpkin Seeds* 11
Caesar – Whole-Lemon Caesar Dressing, Croutons, Parmesan Crisp 9
House Green Salad – Sherry Vinaigrette 5

Entrees

- Bistro Steak & Fries** 12 Oz Prime New York, Caramelized Onion And Worcestershire Jam, Bacon, Gorgonzola Cream, Truffle Fries 29
Fresh Alaska Sockeye Salmon *Chef's Preparation. Market Price *
Veggie Wellington Butternut Squash, Portobella, Spinach, Gorgonzola Cream 23
Berkshire Pork Chop Grilled, Jerked Seasoned Fresh Peach Brulè, Black Bean & Yam Hash, Grilled Green Onions, Duck Fat Fried Asparagus 28
Moroccan Goat Tagine Makfoul, Paprika Oil, Couscous, Fresh Herbs And Fried Quail Egg 25
Filipino Chicken Adobo Ginger Tamari Coconut Milk, Jasmine Rice, Banana, Bok Choy * 24
Roasted Duck Peking Style Chinese Greens, Bacon, Scallion Pancakes 33
Banana Cashew Crusted Cod Green Curry, Jasmine Rice, Mango Chutney, Herb Salad 23
Drive-In Burger Ground Chuck & Brisket, Cheese, Onions, Lettuce, Pickles, Special Sauce, Yukon Fries, Brioche Bun * 13
Burger Special Market Price * * Gluten Free Option Available

**Consuming rare, raw or undercooked meats may increase your risk of food borne illness.
 Please notify your server if you have any food allergies.