CHILLED. REFRESHING. OUICK FIRED

BELGIAN ENDIVE | Spanish Walnuts | Crumbled Stilton | Pink Lady Apples | Apple Cider Mustard Dressing (GF) GRILLED PROSCIUTTO-WRAPPED GREEN ASPARAGUS | Fontina Cheese | Tahini Crema ORECCHIETTE PASTA | Italian Sausage | Broccolini | Kalamata Olives | Peperoncino | Sun Dried Tomatoes | Aged Pecorino

SMOKED. BRAISED. TAGINE

RIB EYE STEAK* | Farmers Potatoes | Market Salad | Sauce Gribiche (GF) ROYALE BOUILLABAISSE | Lobster | Sole | Dorade | Scallops | Lemongrass | Rouille | Croutons WARM GLAZED TOFU | Kimchee | Gochujang Chile Jam | Toasted Sesame Seeds (V)

CHEESE, SWEETS

FARMER'S STYLE BAKED CAMEMBERT | Honey Pommery Mustard | Pain Grillé THE COLLECTION | Gelato & Sorbeto | Chocolate Hazelnut Bombe | Citrus Coffee Panna Cotta | Orange Madeleine | Fruit Minestrone (GF)

"SALTY CARAMEL" | Bourbon Vanilla Gelato | Salted Caramel | Caramel Pecan Crumbs | Maldon Salt



"to share or not to share"

Gluten Free

Vegetarian

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or

eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

"Lemon grass"

A tropical herb with bold, citrusy fragrance, lemongrass captivates the senses. Subtle notes are awakened and brightened.

Taste buds come alive with excitement and anticipation.

With every bite, a sensation of freshness adds an alluring appeal to the recipe. Vibrant flavor has begun its journey.

