
MENU

MIX OF THREE HOUSE SALAMIS	\$18
Lucesse, chorizo, fennel pollen	
SOURDOUGH	\$4
ARTICHOKE FRITO	\$10
GREEN SALAD	\$14
Green dressing, Avonlea cheddar	
CARPACCIO OF RAW BEEF	\$16
Pickled morels, sour cherries, wild peppergrass, brown butter caper sauce, purslane	
HARICOTS VERT À LA AMANDINE	\$14
Green beans, potatoes, trout roe, white radish, fried parsley, almond dressing	
BURRATA AND BEETS	\$20
Black raspberries, hazelnuts, wild wood sorrel	
DUCK LIVER TOAST	\$18
Roasted peaches, frisee salad, bee pollen	
SMASHED HEIRLOOM CUCUMBERS	\$16
Black hummus, sesame seeds, black garlic	
CORN RICOTTA PASTA	\$28
Chicken jus, crispy chicken skin	
SPICED ROASTED LAMB	\$28
Eggplant, mint greek yogurt	
STEAK	PM

AFTERS

DESSERT	\$12
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