

Beginning

Charcuterie Board with Serrano Ham, Chorizo Iberico, Fromage Fort, cornichons, olives, baguette and olive oil. 15

Crottin de Chauvignol on mixed greens with raspberries and thinly sliced red onions and toasted walnuts, balsamic vinaigrette. 14

Mussels in garlic saffron white wine sauce with baguette. 15

Middle

Sage and rosemary crusted pork tenderloin on creamy polenta with caramelized shallots and smoky roasted cherry jam . Salad. 24

House-made ricotta gnocchi with Gorgonzola dolce cream, fried prosciutto, tender arugula. Green salad 22

Risotto with asparagus, English peas, lemon zest, mascarpone, Parmesan. Green salad. 22

Grilled hanger steak with green sriracha, fried forbidden rice, cilantro, garlicky broccoli rabe, pickled onions. Green salad. 25

Provençal style braised chicken with oranges, green olives on chive Israeli couscous with a cardamom yogurt sauce. Salad. 24

Vegan socca fritter, carrot sauce, pickled onions, shaved fennel, mixed greens and pomegranate molasses. 20

Ending

Our dessert menu changes daily