

SOMETHING SWEET

key lime PIE

graham cracker crust, toasted meringue, candied ginger 12

tiramisu soft ICE CREAM

vanilla mascarpone, coffee-soaked lady fingers, coco dust 12

bittersweet chocolate MOUSSE

coffee dacquoise, preserved berry compote 12

AFTER DINNER DRINKS

DIGESTIFS (2oz)

Montenegro Amaro *Italy* 13

Fernet Branca Amaro *Italy* 13

Zucca Amaro *Italy* 12

Grand Marnier, Orange Liqueur *France* 14

SWEET WINE (3oz)

Chateau De Cosse Sauternes *France* 19

Graham's 10 Tawny Porto *Portugal* 16

Graham's 20 Tawny Porto *Portugal* 20

Graham's 30 Tawny Porto *Portugal* 30

Morenita Cream Sherry *Spain* 11



A FEW THINGS TO TRY

wood fired BREAD —olive oil, seasoned butter 8

wood fired OYSTERS —tequila chili butter, oyster crackers 22

TUNA sashimi —capers, lemon oil, toasted nori 20

LAMB stuffed pita —tahini, herb salad, lemon 19

foraged ramp and pea AGNOLOTTI —tarragon, black truffle, parmesan 23

ricotta DUMPLINGS —english peas, fiddleheads, nettle couli 18

romaine + celery leaf SALAD —pita chips, formaggio di fossa, anchovy 17

clams with saffron SPAGHETTI —garlic, chili flakes, parsley 21

rainbow CARROTS —smoked whipped feta, dill, pickled shallots 14

butter poached ASPARAGUS —gribiche, parmesan crumble, chard lemon 19

confit spring LEEK gratin —monterey cheese, chili relish, herb crumb 18

MAINS

autumn olive coppa HAM steak
asparagus, mint, ricotta, chervil, mustard dressing 30

baked american red SNAPPER
tomato butter, shaved fennel, spring onions 32

mushroom RISOTTO
parmesan reggiano, pea tendrils, red wine jus 22

pan seared sea SCALLOPS
cannellini beans, bacon, watercress 36

grilled CHICKEN paillard
cucumber, sunchokes, olives, mint cream 24

STEAK au poivre
striploin, frites, salad 35

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIMPLE SUPPER MENU

59—per person

SNACKS

Avocado Tostada
grilled mustard green chimichurri, toasted sesame seeds

Smoked Feta Spanakopita
tzatziki, harissa

Sunchoke Veloute
toasted hazelnuts, pickled mustard seeds, gremolada

SHARED PLATES

Nicoise Salad
confit potato, green bean, olives

Autumn Olive Farm Ham + Black Pepper Croquette
herb salad, parsley oil, garlic aioli

MAIN

of your choice

HAM • SNAPPER • RISOTTO
SCALLOPS • CHICKEN • STEAK
(descriptions at left)