

DAILY SPECIALS

PLEASE ASK YOUR SERVER FOR DETAILS  
REGARDING TODAY'S FEATURES

SINGLE ORIGIN OYSTER & ACCOMPANIMENTS 3

TOSSED BROCOLLINI TOASTED PUMPKIN SEED ROMESCO 8

PARSNIP PAVE MUSHROOM & BACON VINAIGRETTE

MARINATED OLIVES ASSORTED OLIVES & TAPENADE

SEASONED NUTS MAPLE & CAYENNE

CHIOGGA BEET SALAD HAZLENUIT & YOGURT VINAIGRETTE

TARO ROOT CHIPS HOUSE TOMATO JAM

GREEN LENTIL HUMMUS SUN-DRIED TOMATO & HOUSE PITA

PEAR SALAD WALNUT & BLUE CHEESE 13

WARM CAVE AGED GRUYERE HERB BREAD

MUSHROOMS ON TOAST SHALLOT CREAM

PORK BELLY RADISH, FENNEL & SHAVED BROCOLLINI

LENTIL RAGOUT POPLAR BLUFF CARROTS & MINT

TOMATO SALAD IN-HOUSE HERB CHEVRE

LAMB TORTELLINI CITRUS DEMI, APPLE & MANCHEGO 15

BRAISED OCTOPUS SWEETHEART POTATO & HOUSE CHORIZO

DRIVEVIEW GRILLED LAMB OAKED BALSAMIC & ROASTED SQUASH

FROSTED PETIT TENDERS GINGER & MIRIN REDUCTION

SMOKED SWORDFISH CEVICHE SPICY AIOLI & CROSTINI

MUSHROOM CRUSTED STEELHEAD TROUT SWEETHEART POTATO & CHANTRELLE

YORKSHIRE PUDDINGS BEEF RAGU & HORSERADISH

GRILLED SPRINGCREEK BEEF PARTHENA SPAETZLE & SMOKED TOMATO 18

APPLE BRINED PORK CHOP BERRY BBQ SAUCE & CRISPY SHALLOTS

NIGELLA CRUSTED AHI TUNA BONITO, CANDIED GINGER, MIRIN & SOY

SMOKED BROME LAKE DUCK BREAST TOASTED QUINOA SALAD & CHERRY BRANDY

CHARCUTERIE HOUSE CURED MEATS & PICKLED VEG 21

CHEESE PLATTER PLEASE ASK SERVER FOR DETAILS

DESSERT 9

WHITE CHOCOLATE CAKE MINTED STRAWBERRY & GANACHE

FEATURE BRULÉE ACCOMPANYING COOKIE

HONEY CRISP APPLE PIE ANISE ANGLAISE & VANILLA ICE CREAM

PECAN & WALNUT GALETTE CITRUS CARAMEL & SAILOR JERRY ICE CREAM

\* THERE WILL BE AN 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

\* PLEASE INFORM YOUR SERVER OF ANY ALLERGIES & DIETARY CONCERNS.