

chef's PRIX-FIXE

for large parties

{ appetizers }

served family style

BURRATA & HEIRLOOM TOMATO

pickled onions, basil, saba, olive oil, grilled bread

BIG EYE TUNA TARTARE*

ponzu, pickled ginger, avocado, cilantro, togarashi wonton chip (df)

CRISPY PORK BELLY & WATERMELON

mint, cilantro, serrano chili, spiced vinegar (df)

{ entrées }

plated

STEAK FRITES

8 oz filet mignon, haricot verts, creamy peppercorn sauce, frites

JIDORI CHICKEN

muhammara, eggplant, summer squash, cilantro, serrano lime, chili (gf)(df)

MISO COD

shiitake, snap peas, dasbi spinach puree, cilantro, red onion, soy vinaigrette (df)

MUSHROOM PAPPARDELLE

wild mushrooms, truffle cream, grana padano, whipped ricotta

SHORT RIB

mushroom truffle purée, pommes aligot, crème fraîche, crispy onions

{ desserts }

served family style

STICKY TOFFEE CAKE

dates, toffee sauce, candied pecans, french vanilla ice cream

WHITE CHOCOLATE CRÈME BRULEE

passionfruit, blueberries (gf)

{ optional sides }

HAND CUT FRITES

parsley, salt & garlic, ketchup, aioli (df)

13

ROASTED EGGPLANT

arrabiata sauce, parmesan, calabrian chili

14

GARLIC SMASHED POTATOES

butterball potatoes, horseradish crème fraîche, chives

13

CAULIFLOWER

muhammara, curry golden raisin

14

BRUSSELS SPROUTS

sweet & sour chili sauce (df)

14

MAC & CHEESE

gouda-cheddar cream sauce, breadcrumbs

14

(df) dairy free (gf) gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Allergen Disclaimer: While we make efforts to accommodate dietary restrictions, our kitchen handles common allergens. Cross-contamination may occur, and we cannot guarantee the absence of allergens in any dish. Please notify your server of any allergies or dietary concerns.

\$85