Firefly menu

{ *appetizers* }

KASPIA CAVIAR *gaufrette, crème fraîche, egg, chives* — MP

FRENCH BAGUETTE *whipped butter, saba, maldon salt* — 8

CRISPY MANZANILLA OLIVES *whipped crème fraîche, aleppo pepper, chives, lemon* — 22

MEATBALLS *blend of ground beef, pork, veal and smoked guanciale, san marzano tomatoes, breadcrumbs, parmesan* — 26

HAMACHI CRUDO *radish, pickled shimeji mushroom, serrano chili, yuzu kosho den miso, wasabi avocado mousse, cilantro (df)* — 26

PRINCE EDWARD ISLAND MUSSELS *coconut curry broth, chili, cilantro, lime, fresno chili (df)* — 26

CALEDONIAN PRAWNS *head on blue prawns, corn, baby squash, red onion, sweet corn purèe, calamansi vinaigrette, crunchy buckwheat, mache* — 27

BIGEYE TUNA TARTARE *ponzu, pickled ginger, avocado, cilantro, togarashi wonton chip (df)* — 26

SPANISH OCTOPUS *marinated butter beans, red onion, sungold tomato, aji amarillo, salsa criolla, frisèe (df)* — 26

HEIRLOOM TOMATO & BURRATA *marinated tomatoes, pickled onion, basil, saba, olive oil, bread crisps* — 24

ARUGULA SALAD *peaches, manchego, pomegranate, pecans, champagne mustard vinaigrette (gf)* — 22

LITTLE GEM SALAD *grana padano, garlic crouton, creamy black pepper dressing, chives* — 22

CHARCUTERIE *prosciutto, bresaola, soppressata, salami calabrese, served with mustard, cornichon marinated artichokes, giardiniera, olives (df)* — 34

ARTISANAL CHEESES *selection of 3 or 5 – cambozola, aurora manchego, brie, beehive barely buzzed, garrotxa goat cheese, honeycomb, dried fruits, grapes, marcona almonds, caper raisin jam* — 3/28 OR 5/34

{ *entrées* }

ATLANTIC SALMON *white bean purèe, broccoli di ciccio, calabrian chili, tomato confit (gf) (df)* — 38

STRIPED BASS *peas, cremini mushroom, baby carrot, onion soubise, beurre blanc* — 38

JIDORI CHICKEN *10oz airline breast, roasted butternut squash, cippolini onion, squash, truffle jus (gf)* — 34

STEAK FRITES *filet mignon 8oz, haricot verts, creamy peppercorn sauce, handcut fries* — 48

BRAISED LAMB SHANK *18oz sichuan braise, tofu purèe, baby bok choy, chili crisp* ***(contains peanuts)****, chive oil (df)* — 42

MUSHROOM PAPPARDELLE *wild mushrooms, truffle cream, grana padano, whipped ricotta* — 32

HARVEST BOWL *quinoa, crispy yucca, roasted radish, cherry tomato, citrus onion, smoked cotija cheese, pepitas, tomatillo salsa* — 28

{ *sides* }

HAND CUT FRITES *parsley, salt & garlic, ketchup, aioli (df)* — 12

GARLIC SMASHED POTATOES *butterball potatoes, horseradish crème fraîche, chives* — 10

BRUSSELS SPROUTS *sweet & sour chili sauce (df)* — 12

FRIED EGGPLANT *date syrup, green chili cilantro sauce (v)* — 12

CRISPY CAULIFLOWER *tempura battered, porcini aioli, lemon, parsley (df)* — 12

MAC & CHEESE *mornay, bread crumbs* — 12

(df) dairy free (v) vegan (gf) gluten free