

## SMALL PLATES

PARMESAN-TRUFFLED SHOE-STRING POTATOES	9.00
STEAMED ASPARAGUS WITH EXTRA VIRGIN OLIVE OIL AND LEMON	8.00
HERB GNOCCHI WITH ENGLISH PEAS AND GUANCIALE	9.00
STEAMED CAULIFLOWER WITH OLIVE OIL AND GARLIC	7.00
HAMACHI WRAPPED CUCUMBER WITH YUZU AND COCONUT WATER	11.00

## MAIN COURSES

SPRING VEGETABLE "NOODLE BOWL"	21.00
GREEN SOBA NOODLES, MUSHROOM BROTH AND CUCUMBER-SESAME SALAD	
MONKFISH OSSO BUCO	24.00
HERB GNOCCHI, SPRING GREENS AND ROASTED TOMATO-SHERRY SAUCE	
ARCTIC CHAR	27.00
DILL SPAETZLE, TOASTED PECANS AND MACHE WITH ORANGE VINAIGRETTE	
TASMANIAN CRAB "LASAGNE"	34.00
HOUSE-MADE PASTA, SPRING VEGETABLES AND BLACK PEPPER OLIVE OIL	
WOOD-OVEN ROASTED POULET ROUGE	26.00
ORGANIC HALF CHICKEN SERVED ON THE BONE WITH BEARNAISE BUTTER & NEW POTATOES	
SNAKE RIVER FARMS PORK CHOP	32.00
CIDER GLAZED WITH HONEY CRISP APPLES, BLACK WALNUTS AND FARMERS CHEESE	
LAMB CHOP LOLLIPOPS	36.00
LAVENDER RUBBED WITH FARRO, GREEN CHICKPEAS AND BABY CARROT COULIS	
FLAT IRON STEAK	27.00
DUCK FAT POTATOES AND TOMATO-DATE-CHIPOTLE SAUCE	
BLACK ANGUS NEW YORK STEAK	46.00
ROOT VEGETABLE GRATIN, ASPARAGUS AND SPRING GARLIC-THYME JUS	
KOREAN-STYLE BEEF SHORTRIBS	34.00
SOY-GINGER GLAZE, STEAMED JASMINE RICE AND HOUSE-MADE KIMCHI	