



## LUNCH PRIX FIXE MENU

three courses 65.95 per person / with wine pairing 124.95

lunch prix fixe menu available daily until 3pm

### first

#### heirloom tomato burrata salad

white balsamic vinegar, extra virgin olive oil, thai basil salad  
*chardonnay, domaine vocoret et fils, chablis, 2017*

or

#### caesar salad

parmesan cheese frico, garlic croutons, lemon zest  
*chardonnay, gordon ramsay, reserve, sonoma coast, 2018*

### main

#### petite beef wellington\*

potato puree, glazed root vegetables, red wine demi-glace

*add on foie gras for \$22.95 or lobster tail at market price\**

*cabernet sauvignon, jordan, alexander valley 2016*

### dessert

#### sticky toffee pudding

dulce de leche ice cream

*v. barbeito, historical series, boston bual madeira*



### chilled seafood

#### oysters on the half shell\*

chef's daily selection, hk mignonette, gin cocktail sauce  
half dozen 24.95 - full dozen 46.95

#### shrimp cocktail

gin cocktail sauce 21.95

### appetizers

#### seared foie gras\*

stewed cherries, scottish shortbread, candied marcona almonds 29.95

#### pan seared scallops\*

english pea puree, pickled fennel, sherry braised bacon lardons 26.95

#### lobster risotto\*

butter poached lobster tail, truffle risotto, crispy onions 29.95

#### steak tartare\*

piedmontese beef, dijon mustard aioli, black truffle caviar, sous vide egg yolk 26.95

### salad/ soup

#### heirloom tomato burrata salad

white balsamic vinegar, extra virgin olive oil, thai basil salad 22.95

#### quinoa salad

honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata 19.95

#### caesar salad

parmesan cheese frico, garlic croutons, lemon zest 19.95

w/ grilled chicken 29.95 w/ chilled shrimp 28.95

#### spring onion soup

truffle potato hash, herb salad 16.95

### entrees

#### beef wellington\*

potato puree, glazed root vegetables, red wine demi-glace 69.95

#### braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus 47.95

#### jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32.95

#### crispy skin salmon\*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 38.95

#### filet mignon\*

8 ounces santa carota beef, roasted tomatoes on the vine, bearnaise sauce 55.95

#### mishima reserve wagyu ribeye\*

12 ounces, glazed maitake mushrooms, shishito peppers 79.95

*add on foie gras for \$22.95 or lobster tail at market price\**

### sides 14.95 each

#### baked macaroni & cheese

smoked gouda, crispy prosciutto

#### roasted asparagus

garlic truffle butter

#### haricot vert

bacon vinaigrette, crispy shallots

#### wild mushrooms

shallot-white wine glaze

#### potato puree

creme fraiche, chives

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