

ARTISANAL

Starters

Pimento Cheese Scones
sorghum butter, pepper jelly 10

Charred Spanish Octopus
romesco, cauliflower, cipollinis 17

Crispy Asian Chicken
poblano apple slaw, sambal lime aioli 15

Grilled Prawns
kimchi porridge, mushroom ragout 22

Poached Pear, Plum & Endive
arugula & Marcona almonds, basil mint vinaigrette
lemon-goat cheese mousse 15

Little Gem Lettuce & Butternut Squash
Shakerag blue cheese, candied pecans, apple, shaved fennel
red wine vinaigrette 14

Warm Brussels Sprout Salad
Manchego cheese, cashews, cranberries, golden raisins & plum jam
mustard seed vinaigrette 15

Roasted Butternut Squash Soup
parmesan foam 13

Entrees

8 oz Prime Beef Tenderloin*
potato mousseline, mushrooms, asparagus & grilled broccolini
cremini-brie fondue 60

Faroe Island Salmon*
smoked honey glaze, summer vegetables, miso broth 32

Halibut*
grilled bok choy, eggplant caponata, tomato jam 34

Lobster & Shrimp Fettuccine Pasta
spinach, squash, roasted cherry tomato sauce 38

Heirloom Breed Pork Chop*
sweet potato & butternut squash hash, green peppercorn cream 35

Duck Breast*
swiss chard, pee wee potatoes, butternut squash purée, honey mostarda 37

Scallops*
beluga lentils, mushroom “velouté”, charred cauliflower, ginger-turmeric 34

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