



## STARTERS

### Pizza Prosciutto

*Arugula, San Marzano Tomato Sauce, Basil, Burrata, Arbequina Olive Oil*

### French Onion Soup Gratiné

*Aged Gruyere Cheese, Toasted Country Bread*

### Roasted Beets & Arugula

*Tzatziki Yogurt, Pickled Golden Raisins, Ras el Hanout Vinaigrette*

### Beylik Tomatoes

*Warm Garlic Croutons, "Verde Capra" Blue Cheese, Roasted Garlic-Caper Dressing*

### Watercress & Mizuna Laitue's

*Harry's Strawberries, Candied Pistachio, Goat Cheese, Mustard Vinaigrette*

### St. Street Farmers Market Greens

*Shaved in Season Vegetables, Champagne Vinaigrette*

### Steamed Mussels

*Vadouvan Spiced Harrisa, Crunchy Garbanzo Beans, Garlic Rouille*

## APPETIZERS

### Marinated Burrata

*Blistered Vine Ripe Tomato, Spring Garlic Pesto, Arbequina & Aged Balsamic, Wood Roasted Baguette*

### Artisans Cheeses

*Selection of Cheese Served with Wood Roasted Baguette: (Ea)\$3*

### Charcuterie Platter

*Jardinier des Legumes*

### Chopped Grass Fed Beef Tartare

*Pecorino Romano, Arbequina Olive Oil, Poached Quail Egg, Chip Variations*

### Fois Gras Au Terrine

*Pink-Peppercorn Rhubarb Marmalade, Wood Roasted Baguette  
Mustard Frilly Lettuce*

### Ahi Tuna Carpaccio

*Shaved Fennel, Marcona Almonds, Toasted Fennel Seed Vinaigrette*

## MARKET SELECTION | BEEF or WHOLE FISH

*All Roasted in Our Wood Oven*

*Include Sides: Pomme Purée, Bloomsdale Spinach with Garlic Chips*

*\*Add Seared Foie Gras to any Steak (Add \$16)*

### Prime Cut

16

MP

### Whole Fish

8

MP

### Market Vegetables

14

MP

### Choice of Sauce

*Brandy Peppercorn*

*Black Garlic Jus*

*Béarnaise*

*Vierge*

16

15

## ENTRÉES

### Grilled Steak Frites

*Bavette Steak, Telicherry Peppercorn Sauce, Pommes Frites*

12

30

### Oven Roasted Pekin Duck Breast

*Roasted Baby Beets, Rhubarb, Shallots Confit, Duck Jus*

18

40

### Organic Wood Fire Roasted Chicken

*Risotto-Milanese, English Peas, Poached Egg, Jus au Vinaigre*

32

### Pan Roasted Salmon

*Fiddlehead Fern's, Wild Mushrooms, Parisian Gnocchi, Red Wine Jus*

12

34

### Pan Seared Alaskan Halibut

*Spring Vegetable Succotash, Fresno Chile, Tartar Rouille*

36

### Couscous Tajine

*Choice of Lamb or Vegan: Tomato Onion-Confit,  
Seasonal Vegetables, Harissa Stew*

14

38/22

### Dry Aged Beef Italian Sausage Agnolotti

*English Peas, Nettles, Morel Mushrooms, Pecorino Romano, Chicken Jus*

16

28

15

## SIDES

*Spring Timbale Pomme Frite Veg Pot au Feu Bloomsdale Spinach with Garlic Chips*

26

9

20

*Executive Chef Oscar Ledesma*