



FIRST COURSE

Yukon Gold & Celeriac Soup, Roasted Hazelnuts & Cinnamon Oil \$10

Smoked Trout, Green Apples, Fennel & Black Pepper Crème Fraiche \$14

Coriander Seared Tuna, Caper, Olive & Tomato Confit \$17

Potato Gnocchi, Squash, Spinach & Pecorino Romano \$16

Red Endive, Watercress, Dolce Gorgonzola, Sicilian Pistachios, & Pear \$12

Grilled Octopus, Blood Orange, Fennel, Olives & Chilies \$15

Grilled Lamb Skewers, Roasted Garlic & Mint Yogurt \$16/25

SECOND COURSE

Braised Short Rib of Beef, Swiss Chard, Golden Raisin & Pine nuts \$26

Grilled Herb Stuffed Whole Branzino, Broccoli Rabe & Lemon \$29

Seared Duck Breast, Roasted Grapes & Escarole \$29

Pan Roasted Chicken Charred Peppers, Marcona Almonds & Arugula \$25

Seared Diver Scallops & Prawns, Fingerling Potatoes & Saffron Sauce \$29

Charles Burger, Gruyere, Roasted Cipolini Onions & Hand Cut Pommes Frites \$20

Pan Roasted Cod Fillet, Poached San Marizano Tomatoes & Cerignola Olives \$25

Grilled Lamb Rack, Caponata & Pomegranate \$35

Cast Iron New York Strip Steak, Roasted Tomatoes & Watercress \$39

SIDE DISHES

Yukon Gold Potato Puree, Caramelized Onions & Roasted Hazelnuts \$8

Roasted Fingerling Potatoes, Smoked Paprika & Herbs \$8

White Polenta, Aged Goat Cheese \$8

Roasted Mushrooms, Squash, Pancetta & Sage \$8