

BISTRONOMY

SEASONAL DISHES
INSPIRED *by our* TRAVELS

3 COURSES \$45  5 COURSES \$65

limited to whole table

SNAPPER ESCABECHE

marinated legumes, spicy rocket 16

FOIE GRAS

roasted grapes, red wine vinegar reduction 21

LOBSTER RISOTTO

coffee and shellfish jus 19

BUTTER POACHED SEA BASS

ricotta gnocchi, foraged mushrooms 25

COQ AU VIN

pearl onion and mushroom, lardon 24

POT de CRÈME

crème, bittersweet chocolate 8

*“One cannot think well,
love well, sleep well,
if one has not dined well.”
-Virginia Woolf*



CHEF/FOUNDER DAVID MYERS
EXECUTIVE CHEF KUNIKO YAGI EXECUTIVE SOUS-CHEF ERIC SAMANIEGO

18% gratuity will be added to parties of six or more

*may contain raw or undercooked ingredients