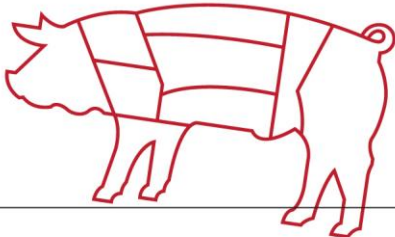


Lunch					
21 December 2024					
mon.	thu.	fri.	sat. X	sun.	

Little Gem Lettuce Salad

anchovies, buttered breadcrumbs, lemon
fines herbs, green goddess dressing

(+)

Regiis Ova Siberian Caviar

kendall farms creme fraiche, chives
potato chips
\$80 addition

(+)

Cheeseboard

seasonal accoutrements
\$20 addition

~

Za'atar Roasted Pork Shoulder

sweet baby cauliflower, artichoke & lemon orzo
oregano, extra virgin olive oil

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

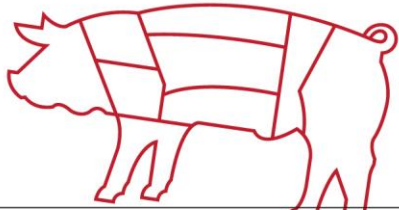
Polenta Cake

chantilly

\$56 menu

(+)

\$45 wine

Dinner					
21 December 2024					
mon.	thu.	fri.	sat.	sun.	

Little Gem Lettuce Salad

anchovies, buttered breadcrumbs, lemon
fines herbs, green goddess dressing

(+)

Regiis Ova Siberian Caviar

kendall farms creme fraiche, chives
potato chips
\$80 addition

~

Za'atar Roasted Pork Shoulder

sweet baby cauliflower, artichoke & lemon orzo
oregano, extra virgin olive oil

(+)

Mediterranean Octopus a la Plancha

magic myrna potatoes, fennel
meyer lemon, chraimeh

\$32 addition

menu additions are subject to availability

~

Whipped Bellwether Farms Ricotta

maldon cracker, marinated olives

~

Polenta Cake

chantilly

\$69 menu

(+)

\$55/\$75 wine