MAIN PLATES

FILET MIGNON 30.
Bordelaise, pommes maximus, brocolini, roasted mushrooms

BUTTER POACHED LOBSTER TAIL 32.
Scallion potato cake, asparagus, tarragon buere blanc

LAMB OSSO BUCO 32.
Root vegetable cabanata, asparagus, red wine jus

CARMILIZED SCALLOPS 22.
Pumpkin puree, pork belly confit, brocolini, brown butter vinaigrette

SAUTEED AIRLINE CHICKEN 20.
Winter greens, gnudi, asparagus, natural jus

COWBOY PORK CHOP 20.
Coffee chili rub, brocolini, honey jewel yams, pearl onion jam

GRILLED HANGER STEAK 21.
Brown butter potato puree, caramelized brussels sprouts, pearl onions

SCOTISH SALMON 24.
Beet essence, mustard seed, chard scallions, pommes maximus

SUNDRIED TOMATO RIGATONI 19.