

## a starting point

### **catfish tostadas** 11.

pan-fried catfish, with refried beans, guacamole, jalapeño crèma, cilantro, and lime

### **beef carpaccio** 12.

za'atar spiced beef tenderloin, with kalamata olive, sumac aioli, pickled turnip, and egg

### **poutine** 12.

polenta fries, with duck confit, blue “cheese whiz”, and red wine jus

### **octopus** 13.

almond-crusted octopus fritter and octopus bacon, with red pepper, truffle dressing, green pea and mint purée, cucumber, radish, and carrot

### **falafel** 10.

fresh-baked pita, baba ghanoush, grilled halloumi, harissa tahini, and pickled radish

### **wild boar** 14.

cornmeal crusted tenderloin, with corn relish, blue cheese egg yolk, and apple walnut butter

### **charcuterie** (for two) 19.

house cured meats served with preserves and seed crackers

### **calamari** 10.

crispy squid rings and saffron braised tentacles, with spicy puttanesca sauce, fried capers, and squid ink aioli

### **gnocchi** 11.

seared potato dumplings, with tomato liaison, smoked mushrooms, sugar snap peas, spinach, hazelnuts, and dragon’s breath blue cheese

### **snow crab** 17.

jerk seasoned crab cake and citrus crab salad, with roasted banana aioli, grapefruit and fennel marmalade, and preserved lemon

### **foie gras tiramisu** 16.

seared foie gras, with lemon mascarpone mousse, lady fingers, bourbon, coffee jus, and lemon gastrique

### **soup** 10.

asparagus and green pea purée, with red pepper truffle emulsion, corn fritters, and cilantro

### **chowder** 12.

scallops, shrimp, mussels, clams, haddock, potatoes, dill, and cream

**greens 9.**

bourbon, apple and caramel vinaigrette, beemster, zucchini bread, pickled squash, spiced pumpkin seeds, and currants

**bloody caesar salad 11.**

heirloom tomatoes, marinated quahogs, vodka "caesar" dressing, celery hearts, horseradish, and spicy beans

## the focal point

**beef 38.**

seared tenderloin and tempura cheek, with pancetta stuffed potato rösti, brussels sprouts, and sauce chasseur

**faroe salmon 32.**

crispy skin filet and belly gravlax, with goat cheese cous cous, apple, fennel, beet emulsion, and savoury granola

**pork 28.**

rouladen stuffed with mousse and pickles, with spätzle, purple sauerkraut, asparagus, cauliflower purée, and calvados reduction

**lobster 42.**

whole butter poached 1.5 lb lobster - out of the shell, with lobster bisque ravioli, edamame beans, swiss chard, cherry tomatoes, caramelized onions, truffle oil, and grana padano

**sea bass 34.**

sourdough crust, with organic sprouts and barley, cranberry vinaigrette, carrot and pickled ginger purée, crispy cauliflower, and bok choy

**vegetable 22.**

tempura tofu, quinoa inarizushi, seaweed salad, avocado wasabi, shiitake, chips, and kimchi aioli

**duck 36.**

crispy skin breast and buttermilk-fried thigh, with cheddar and corn grits, root and mustard slaw, greens, and pineapple bbq sauce

**scallop 32.**

seared u-10 scallops, with warm brassica salad, bacon and mustard dressing, rutabaga and brown butter purée, and arugula salsa verde

**elk 46.**

tenderloin wrapped in double smoked bacon, with beet and beemster pierogi, lemon and caraway crème fraîche, cabbage, elk sausage, oyster mushrooms, and sauce soubise