

frenchish



soup: aromatic chicken broth
w/ hon shimeji mushrooms, serrano, pickled ginger
6.

traditional style **steak tartare** w/ grilled bread
14.

salt-cured **foie gras** w/ raspberries, balsamic & local lettuces
18.

sautéed day boat **halibut** w/ carrot purée & fresh pea salad
32.

grilled wild king **salmon** & crispy pork belly
w/ soubise, grilled asparagus & spring onion pesto
30.

vegetable du jour: charred favas
w/ piccolo di medoni & fleur de sel
4.



warm mixed berry **crisp**
w/ vanilla bean ice cream
8.