

Lunch Menu

\$35 per person, no split plates or substitutions

FIRST COURSE

choose one

Tomato Bisque

rosemary, basil oil, black garlic, focaccia

Tempura Shishitos

harissa aioli, lime

Brisket Poutine

*ancho, mutti tomato, scamorza cheese,
pomme frites, scallion*

SECOND COURSE

choose one

Chicken Caesar Salad

*baby kale, romaine, parmesan, lemon,
caesar dressing, rustic bread*

Spaghetti Provençal

*mutti tomato, picholine olive, sweet onion,
caper, tomme pyrenees cheese*

Wagyu Smash Burger

*bûcheron cheese, gem lettuce, heirloom tomato.
choice of side*

Grilled Cheese

*j&j parmesan bread, swiss & provolone cheese.
choice of side*

THIRD COURSE

choose one

Lemon Tart

earl grey, lemon peel, lavender, powdered sugar

Eclair

*ruby chocolate, crème patisserie,
brown sugar craquelin, blackberry*

Raspberry Sorbet

balsamic, raspberry, mint

GF - Gluten Free

GF+ - Gluten Free Available

V - Vegetarian

V+ - Vegetarian Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness