

## \* SIMPLE TASTES \*

MARINATED OLIVES	4	LAMB PROSCUITTO, POT o' PICKLES	5
DEVILS ON HORSEBACK	5	TORCHON of FOIE GRAS, SWEET ONION JAM	8
ROASTED ALMONDS	4	PORK RILETTES, SWEET PEPPER MOUSTARDA	4
CRUDO, DAILY	a.q.	BURRATA. ROASTED ROMAS, BASIL	6

## \* SMALL PLATES & BOWLS \*

SOUP of the MOMENT	a.q.
ROASTED PALISADES BEETS   CRISP CHICKPEAS & MEDJOL DATES	roasted almonds, feta, cumin seed vinaigrette 9
CRISP BERKSHIRE PORK BELLY	roasted north fork apples, maple smoked almonds, frisee, pt reyes blue; apple cider vin 10
CROSS SIX LAMB SPARERIBS   FIVE SPICE "Q"	lamb fried rice 10
GRILLED DUCK RELLENO	tomato apricot chutney, quinoa and cambozola 9
CRISP VEAL SWEETBREADS	roasted apple & fennel spaetzle, shaved fennel salad; apple cider jus 9
SOFT POACHED FARM EGG "CARBONARA"	cavatelli, parmesan cream, caramelized onions & bacon 9
MARSALA BRAISED NORTH FORK GOAT   PORCINI & PANCETTA	truffled chevre agnolotti, greens, charred tomato, reggiano 11
STEAMED PEI MUSSELS	sambuca pesto 8
HOUSEMADE DUCK PROSCUITTO   BRYCE'S CAMEMBERT	arugula, saba, toasted pistachios 10

## \* GREENS \*

CRISP GNOCCHI SALAD   SHROOMS & ROASTED SQUASH	truffled oregano vin 10
CHOPPED HEARTS of ROMAINE   SOURDOUGH CROUTONS & REGGIANO	roasted garlic anchovy vinaigrette 9
GATHERED ORGANIC GREENS   PT REYES BLUE CHEESE	preserved peach vinaigrette, toasted hazelnuts 9

## \* LARGE PLATES & BOWLS \*

"DAL BHAT"	curried seasonal vegetables, crisp Arborio rice cake, lentil & spinach broth, pappadum 17
MILAGRO RANCH GRASS FED BEEF BOLOGNESE	badly cut pappardelle, housemade ricotta 17
CRISP ROASTED NATURAL CHICKEN   SHERRY, DIJON & THYME	butternut squash risotto with crisp pancetta & housemade chevre 18
GRILLED TASMANIAN SALMON   LOBSTER & FENNEL MASHERS	lobster fennel salad, preserved lemon vinaigrette 22
MISO ROASTED BLACK COD   ROASTED TOMATO & MISO VINAIGRETTE	pan roast of wild mushrooms, crisp rice fritters, charred tomatoes and basil 23
PEAR & BOURBON BBQ SLOW ROASTED BERKSHIRE PORK	bosc pears, sausage, spaetzle and melted cabbage 22
PAN ROASTED BLACK ANGUS FILET in MADEIRA	horseradish spuddies, creamed spinach, crisp sweet onion straws 28
CURRY BRAISED CROSS SIX LAMB OSSO BUCCO in RED WINE	curried cauliflower, chickpea salad with raisins, chickpeas & spinach: curry vinaigrette 25
MILAGRO RANCH GRASS FED ANGUS BURGER	truffled parmesan fries, greens 14 add pancetta, cheese, shrooms, roasted romas 1ea

\* PRIX FIXE | three courses | \$26<sup>89</sup> | filet supplement \$6 \*

## \* SIDES \*

CRISP ONION STRAWS	4	CAULIFLOWER CHICKPEA SALAD	5
TRUFFLED PARM FRIES	5	BUTTERNUT SQUASH RISOTTO	5
CREAMED SPINACH	5	LOBSTER FENNEL MASHERS	5
PEAR, SAUSAGE, CABBAGE, SPAETZLE	5	PLATTER of THREE	12

\* RANDOM ACTS of COOKING, "family style" for communal indulgence \* a.q. \*