



Appetizers

Duck Rillettes
toasted crouton
-sixteen-

Jewish Italian Wedding Soup
chicken meatballs, lemon oil
-sixteen-

Salad of Roasted & Raw Beets
baby arugula, horseradish
-fourteen-

Butter Lettuce Salad
crunchy vegetables, green goddess
-twelve-

Almost Classic Beef Tartar
izak spice, purple potato chips
-twenty three-

Red Snapper Crudo
melon, lime, jalapeño
-twenty-

Braised Lamb Agnolotti
marjoram, baby carrots, grated almond
-eighteen-

Entrees

Crispy Skin Branzino
basquaise style peppers, bouillabaisse
-thirty six-

Grilled Arctic Char
peas, poached garlic, almond vichyssoise
-thirty two-

Orange Glazed Duck Breast & Duck Confit
roast fennel, cippolini, walnuts
-forty two-

Chicken "Chop" Milanese
raisins, capers, fennel-onion salad
-thirty two-

Filet of Beef (6 ounce)
with twice baked potato
-thirty eight-

Seasonal Vegetables

-nine

Duck Fat Potatoes – rosemary, salt flakes
Honey Glazed Carrots – lemon thyme
Fricassee of Peas– mint, shaved onion
Israeli Couscous Risotto