

patio menu

greens

BABY BEET

*mandarin yogurt, oranges,
hazelnut dukkah,
chef's garden greens*

15

SPRING SALAD

*lemon goat cheese, peas,
asparagus, shaved carrots,
radishes, pea tendrils,
lemon tarragon vinaigrette*

16

LITTLE GEM

*toasted lemon garlic bread
crumbs, cured egg yolk,
nasturtium green goddess*

15

entrées

SALMON

*quinoa tabbouleh, lemon hummus,
avocados, tomatoes*

28

VEGETABLE TIAN

*seasonal vegetables layered,
legumes, tomato vinaigrette,
goat cheese, pistou*

22

SIRLOIN STEAK AU POIVRE

pomme frites, cognac sauce

30

CHICKEN MILANESE

*arugula, tomatoes, cucumbers,
olives, pickled red onions,
sun dried tomato aioli,
lemon vinaigrette*

25

LAMB RAGU

*lemon-thyme cavatelli, peas,
pecorino, gremolata*

27



desserts

KEY LIME PIE

*coconut pineapple compote,
raspberry white chocolate ganache,
mango, raspberry gel,
white chocolate coconut dust*

15

CHOCOLATE STONE

*chocolate mousse, flourless chocolate cake,
chocolate caramel center, chocolate ganache,
mocha ice cream*

14

CRU S'MORES

*chocolate crumble, bourbon caramel,
chocolate malted ice cream*

15

CHEFS WHIM CRÈME BRÛLÉE

12

HOMEMADE SORBET

10

cheese

*rotating selection of domestic and
international artisan cheeses*

CHOICE OF 3

12

CHOICE OF 5

20

after dinner drinks

DESSERT FLIGHTS

Clarendelle Sauternes, 20-Year Graham Tawny Port, Bual Madeira, Pedro Ximenez Sherry	25
Charmes de Rieussac Sauternes, 40-Year Graham Tawny Port, Bual Madeira, Pedro Ximenez Sherry	35
Quinta Do Crasto LBV Ruby, 20-Year Penfolds Tawny Port, 20-Year Graham Tawny Port, 40-Year Graham Tawny Port	45

DESSERT WINE

banyuls

Chapoutier 8

madiera

Rare Wine Co. Bual 12

sauternes

Clarendelle 14

Charmes de Rieussec 16

pineau des charentes

Chateau Orignac 16

sherry

Alvear Pedro Ximenez 11

tokaji

Royal Tokaji 5 Puttonyos 14

port

Fonseca bin 27 Ruby 8

Quinta do Crasto Ruby 10

Graham 20-Year Tawny 19

Penfolds Grandfather

20-Year Tawny 25

Graham 40-Year Tawny 38

LIQUEURS

herb and spice

Drambuie 10

Sambuca Romana 10

Pernod 12

Rothman & Winter Violette 12

Canton Ginger 15

St. Germain Elderflower 15

Benedictine 16

Green Chartreuse 19

fruit and nut

Chambord 12

Rothman & Winter Pear 12

Cointreau 14

Disaronno Amaretto 14

Grand Marnier 14

Luxardo Maraschino 16

bitter, amari and vermouth

Dolin 10

Aperol 12

Campari 12

Lillet Blanc 12

Fernet Branca 15

Carpano Antica 20