

Dinner

STARTERS

CORN SOUP \$15

Corn Waffle, Goat Cheese Mousse,
Charred Onions

THE GEORGIE WEDGE \$16

Baby Iceberg, Bacon, Cherry
Tomatoes, Roquefort Dressing

SUMMER SALAD \$17

Market Lettuce, French Feta, Green
Beans, Apricot, Olives, Pickled Onions,
Basil, Vinaigrette

HICKORY SMOKED SALMON \$19

Oats Tuile, Meyer Lemon,
Horseradish Cream

HAMACHI CRUDO \$21

Cantaloupe, Honeydew, Calamansi

TUNA TARTARE \$20

Dressed with Avocado, Chilies,
Sesame Seeds, Cilantro

SPANISH OCTOPUS \$23

Braised Fennel, Cara Cara Oranges,
Olives, Calabrian Chili Vinaigrette

PÂTÉ EN CROÛTE \$19

Rhubarb Condiment, Pickles,
Jus Vinaigrette

PASTA

SPINACH RIGATONI \$26

Classic Bolognese, Tomatoes, Parmigiano Reggiano

FRESH SPAGHETTI & VEAL MEATBALLS \$25

San Marzano Tomato, Basil, Parmigiano Reggiano

POTATO GNOCCHI \$26

Wild Mushrooms, Sugar Snap Peas, Porcini Butter

FONDUTA AGNOLOTTI \$24

Ramp Butter, Pickled Ramps, Herbed Breadcrumbs

BEET RISOTTO \$21

Fennel Pollen, Aged Sherry Vinegar

SIDES

FORAGED MUSHROOMS \$11

Black Garlic Agliata & Toasted Buckwheat

BROCCOLI DI CICCIO \$7

Anchovy Vinaigrette & Pine Nut Breadcrumbs

GRILLED ASPARAGUS \$12

Egg Emulsion, Preserved Meyer Lemon, Frico

ROASTED CAULIFLOWER \$10

Freekah & Chermoula

CRISPY FINGERLING POTATOES \$7

Yuzu Aioli

ENTREES

STEAMED RED SNAPPER \$32

Wild Rice, Savoy Cabbage, Clams, Saffron Jus

ORA KING SALMON \$36

Walnut Pesto, Summer Squash, Pickled Chilies, Thai Basil

SEARED TURBOT \$55

Morels, Asparagus, Spinach, Chardonnay Sauce

NEW ZEALAND RACK OF LAMB \$44

Zucchini Blossom "Petits Farcis," Savory Jus

ROASTED DUCK BREAST \$36

Housemade Spice Rub, Beets, Black Mission Figs, Port Wine Jus

BEEF TENDERLOIN \$59

Stuffed Mushroom, Bloomsdale Spinach, Marrow Crust,
Red Wine Jus

SMOKED BEEF CHEEK \$39

Polenta, Crispy Cornbread, Beer Jus

JIDORI CHICKEN BREAST \$32

Confit Carrots, Blackened Potatoes, Garlic Scapes,
Tarragon Aioli