

LVL:5

STARTERS

SOUP DU JOUR 10
CHEF'S CREATION

NEW MEXICO "MILAGRO OLD CHURCH ZINFANDEL" RISOTTO 15
GORGONZOLA | FONTINA | PARMESAN CHEESE

FRISÉE & POACHED EGG SALAD 14
ASPARAGUS | CHAMPIGNON | BACON BITES | DIJON VINAIGRETTE

LVL5 SALAD 7/12
ARTISANAL GREENS, AVOCADO, POMEGRANATE SEEDS,
QUESO FRESCO, TORTILLAS, LIME-HONEY VINAIGRETTE

FRIED ARTICHOKE HEARTS 11
MOROCCAN OLIVES | LEMON | MINT | AIOLI

AVOCADO HUMMUS 15
URBAN REBEL SPROUTS | BIRD SEED | FLATBREADS

FLAT BREADS 15
PEAR | BLUE CHEESE | CARAMELIZED ONION
SMOKED BACON BITES | ARUGULA | PARMESAN

ARTISANAL CHARCUTERIE & CHEESE 16/28
CHEF SELECTION OF THREE CHEESES AND TWO CURED MEATS WITH: OLIVES | HOUSE PICKLED
VEGETABLES | FLATBREADS

FROM LAND

FILET MIGNON OF BEEF 39
TRUFFLED POTATO COULIS | BEARNAISE CROQUETTE
WOODLAND MUSHROOMS STRUDEL | ORANGE BRAISED ENDIVE

HOME MADE AGNOLOTTI PASTA 30
SWEET CORN | RICOTTA CHEESE | GREEN CHILI HATCH | CORIANDER | PARMESAN

WATERMELON-GUAVA BBQ GLAZED CHICKEN BREAST 34
ACORN SQUASH | VEGETABLES SLAW | TEMPURA GRAPES |

AND WATER

MISO STEAM CHILEAN SEA BASS 44
SPINACH | SHIITAKE MUSHROOMS | TOMATO | GREEN ONION

DAY BOAT SEARED SCALLOPS 39
SEA URCHIN-LEMONGRASS MAITRE D' BUTTER | PEAR & LEEK RISOTTO

