



**morning bread service**, house **cultured butter**, preserved **fraises du bois** and lime, chevre cremeux 8

14 **octopus** a la plancha, kumquat, pepita veloute, chilis, thai basil  
12 **le eouf**, soft scrambled egg, runny yolk center, chives, ossetra caviar tartin, creme fraiche  
13 crudo of **american red snapper**, citrus from florida, avocado, espelette, charcoal oil  
13 **lemon-pepper crispy chicken thigh**, truffle, smoked potato puree, kale chips  
14 charcoal roasted **beets tartare**, buttermilk fromage, fine herb coulis, english peas  
16 **chilled burrata parfait**, apriots, marcona almond shavings, toasted sesame crisps

**maitake mushroom tartin**, lardons, creamy scrambled eggs, mayonnaise, pickled mustard seed 14  
truffle pudding center **french omelette**, sunchoke, dill beurre blanc 17  
**red rye crepes** filled with **sea urchin** and potato cream, asparagus, guava sabayon 19  
black miso parisienne gnocchi, **king crab**, smoked crab beurre noisette, flavors of bouillabaisse 28  
sunnyside-up egg, **strip steak** on brioche, tasty mushroom condiment, beef scented hollandaise 38

14 **foie gras fluffernutter**, almond, maple syrup, brioche  
14 **mango sorbet**, espelette pepper, nasturtium, olive oil

Ryan Burns.....Executive Chef