

## Chef's Tasting

**4 Courses** [full table participation required] 65  
add wine pairings m/p

## Snack Plates

**Mortadella Stuffed Olives** panko, fennel, parmesan 6  
**Mussels Escabeche** focaccia, chervil, aioli 6  
**Fried Smelts** harissa, cucumber, preserved lemon yogurt 4  
**Eggplant Caponata** almond, cacao, focaccia 5

## Small Plates

**Melon Salad** mint, long pepper, stracchino, watercress, pistachio 12  
**Panzanella** zucchini, za'atar croutons, grapes, snap peas, fennel, radish, ricotta salata 12  
**Grilled Artichokes** eggplant puree, charred ramps, freekeh salad, tahini vinaigrette 13  
**Fiddleheads** vadouvan, soft egg, coconut 14  
**Snapper Crudo** green olives, fennel, radish, calamansi 16  
**Tagliatelli** octopus, 'nduja, rapini, citrus 13  
**Gnocchi** wild & cultivated mushrooms, pine nuts, spring peas 14  
**Spinach & Ricotta Tortelloni** crispy guanciale, tomato, truffle oil, roasted garlic beurre blanc 17

## Sharing Plates

**Oysters** mignonette, horseradish, hot sauce, lemon 3.5  
**LR Tartare** minced alberta beef tenderloin, capers, gherkins, shallots, dijon, potato gaufrette 22  
**Charcuterie** VDG house-cured salumi, appropriate accompaniments 24|36  
add cheese [3oz] 12  
**Cheese Fondue** 6 year old white cheddar, truffle oil, baguette, asparagus, broccolini 30  
add beef or prawns 12

## Large Plates

**Pork Duo** tenderloin & belly, soft polenta, pickled tomatoes, spring legumes, walnut pesto 28  
**Beef Striploin** sweet potato puree, salsa verde, broccolini, romanesco 34  
**Duck Breast** parsnip puree, gai lan, black garlic caramel, baby turnips 32  
**Kohlrabi** sweet soy glaze, cashew, farro, leeks, brassica salad 26  
**Branzino** fingerling potatoes, red chermoula, asparagus, pickled cipollini onions 32

## Sweet Plates

**Almond Cake** bourbon crème diplomate, orange, vanilla ice cream 10  
**Crema Catalana** cashew granola, apricot marmalade, apple, mint 11  
**Tiramisu** lady fingers, zabaglione, espresso 11  
**Chocolate Bar** walnut, dry meringue, milk crème anglaise 10  
**Chocolate Fondue for 2** dark chocolate ganache, strawberries, bananas, pastries 18



To reduce our carbon footprint, we offer unlimited locally filtered Vivreau still & sparkling water  
A gratuity of 20% will be added to groups confirmed at 8 or more