

Restaurant Menu

APPETIZERS

Truffle Arancini	\$16
<i>Crispy risotto balls with truffle oil, parmesan, and marinara sauce</i>	
Dietary: vegetarian	
Allergens: dairy, gluten	
Seared Scallops	\$18
<i>Pan-seared scallops with cauliflower puree and pancetta</i>	
Dietary:	
Allergens: shellfish, pork	
Burrata & Prosciutto	\$17
<i>Fresh burrata with prosciutto di Parma, arugula, and balsamic glaze</i>	
Dietary:	
Allergens: dairy, pork	
Vegan Spring Rolls	\$14
<i>Fresh vegetables wrapped in rice paper with peanut dipping sauce</i>	
Dietary: vegan, gluten-free	
Allergens: nuts	
Oysters Rockefeller	\$19
<i>Fresh oysters with spinach, herbs, and breadcrumbs</i>	
Dietary:	
Allergens: shellfish, gluten, dairy	

MAINS

Wagyu Ribeye <i>12oz premium wagyu with roasted vegetables and red wine jus</i> Dietary: Allergens:	\$65
Pan-Seared Salmon <i>Atlantic salmon with quinoa pilaf and lemon herb butter</i> Dietary: gluten-free Allergens: fish, dairy	\$32
Osso Buco <i>Braised veal shank with saffron risotto and gremolata</i> Dietary: Allergens: dairy, gluten	\$38
Vegetarian Pasta <i>House-made tagliatelle with seasonal vegetables and herb oil</i> Dietary: vegetarian Allergens: gluten, eggs	\$24
Duck Confit <i>Slow-cooked duck leg with wild rice and cherry sauce</i> Dietary: gluten-free Allergens:	\$34
Vegan Buddha Bowl <i>Quinoa, roasted vegetables, avocado, and tahini dressing</i> Dietary: vegan, gluten-free Allergens: sesame	\$22
Lobster Thermidor <i>Whole lobster with cream sauce and gruyere cheese</i> Dietary: Allergens: shellfish, dairy	\$45
Lamb Rack <i>Herb-crusted rack of lamb with ratatouille and mint jus</i> Dietary: gluten-free Allergens:	\$42

DESSERTS

Chocolate Lava Cake	\$12
<i>Warm chocolate cake with molten center and vanilla ice cream</i>	
Dietary: vegetarian	
Allergens: dairy, gluten, eggs	
Tiramisu	\$11
<i>Classic Italian dessert with espresso and mascarpone</i>	
Dietary: vegetarian	
Allergens: dairy, gluten, eggs	
Vegan Cheesecake	\$10
<i>Cashew-based cheesecake with berry compote</i>	
Dietary: vegan	
Allergens: nuts	
Crème Brûlée	\$9
<i>Vanilla custard with caramelized sugar crust</i>	
Dietary: vegetarian, gluten-free	
Allergens: dairy, eggs	
Seasonal Fruit Tart	\$11
<i>Pastry tart with seasonal fruits and pastry cream</i>	
Dietary: vegetarian	
Allergens: dairy, gluten, eggs	

BEVERAGES

Craft Cocktails	\$12–18
<i>House-crafted cocktails with premium spirits</i>	
Dietary:	
Allergens:	
Fresh Juices	\$6–8
<i>Freshly squeezed seasonal fruit juices</i>	
Dietary: vegan, gluten-free	
Allergens:	
Coffee & Espresso	\$4–6
<i>Premium coffee drinks and espresso</i>	
Dietary:	
Allergens:	

