

Gluten Free Dinner

WINTER SALAD 15

baby kale, sunflower seeds, winter radish, whipped goat cheese,
blood orange, pomegranate vinaigrette

TUNA NICOISE SALAD 18

green beans, potatoes, shallots, olives, eggs, tomatoes, shallot vinaigrette

HUMMUS 12

sambal, vegetable crudite, corn tortilla chips

SPINACH FONDUTA 14

wild mushrooms, spinach, gruyere, pecorino, corn tortilla chips

PULLED PORK NACHOS 16

tortilla chips, white cheddar cheese sauce, green onion,
black beans, jalapeños

CHEESE + CHARCUTERIE 24

daily selection of artisanal cheese + charcuterie, deviled eggs,
assorted relish

TURMERIC ROASTED CAULIFLOWER 21

yogurt, toasted pine nuts, golden raisin relish

PAN SEARED SALMON 26

pommes paillisson, winter citrus & fennel,
pistachio gremolata, lemon cream

ROAST AMISH CHICKEN 24

green curry, roasted baby carrots, red lentils, papadum

FLAT IRON STEAK 28

turnip pudding, roasted shishito peppers, toasted hazelnuts,
sweet chili sauce

8 OZ FILET MIGNON 42

roasted asparagus, whipped potatoes, red wine reduction
make it oscar style with sautéed lump crab + sauce béarnaise +11