

SMALL PLATES

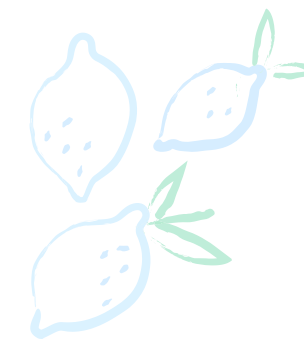
CANNELLINI BEAN SOUP with Tuscan kale, pancetta, pepita pesto	20
PUGLIAN BURRATA with winter squash, pomegranate, Calabrian honey	32
STEAK TARTARE crostino with lemon crème fraîche	32
WARM HALF MOON BAY CRAB CAKE with Apple & lovage salad	34
PAN SEARED DAY BOAT SCALLOPS with Weiser Farms sunchokes, caper & raisin relish	30
CHARCOAL GRILLED PRAWNS with saffron aioli	34
CHAR GRILLED OCTOPUS with grilled scallion chimichurri	32

SALADS

EMERALD KALE SALAD with Fair Hill apples & hippie dressing	26
BUTTER LETTUCE & CITRUS SALAD with gorgonzola, hazelnuts and champagne vinaigrette	26
SALAD OF SMOKED TROUT with Carpinteria avocado & ruby grapefruit segments	28
LITTLE GEM CAESAR SALAD with avocado	26
ROTISSERIE CHICKEN SALAD with crispy pancetta, walnuts & Banyuls dressing	37
MACROBIOTIC SALAD OF FARRO buckwheat noodles, broccoli, cashew nuts & sesame dressing	28

HOMEMADE PASTAS

GNOCCHI BIANCO with gorgonzola dolce & Parmigiano-Reggiano	30
CORN AGNOLOTTI WITH BLACK TRUFFLE with chanterelles, chives, Parmesan	39
SPAGHETTI AL POMODORO FATTO EN CASA with basil & Parmesan	29
TAGLIARINI CON ARUGULA & PEPE with lemon crème fraîche	32
RIGATONI BOLOGNESE with Parmesan & parsley	35
FRESH CLAM LINGUINE white clam sauce, garlic and chili flakes	36



ENTRÉES

GRILLED WHOLE BRANZINO with heirloom tomatoes	48
WILD SALMON PAVÉ with radish & aioli	42
ALASKAN HALIBUT puttanesca, herb sauce	45
ROASTED JIDORI CHICKEN BREAST with savoy cabbage, Nueske lardons, chicken jus	38
THE TERRACE BURGER with house-cut fries	37

SIDES

SAUTÉED WILD MUSHROOMS	17
CAULIFLOWER & ROMANESCO WITH MINT & ALEPPO PEPPER	17
ROASTED BABY YAMS WITH HONEY SPICED YOGURT, PISTACHIO	17
SAUTÉED BRUSSELS SPROUTS WITH FIG MOSTARDA	17
ALLUMETTE / HOUSE-CUT FRIES	17
POMME PURÉE	17

For your convenience, a 20% service charge will be added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

