

STARTERS

OYSTERS ON THE HALF SHELL

Champagne Mignonette and Fresh Horseradish AQ.

FOIE GRAS TERRINE

Quince Chutney, Marcona Almonds and Sauterne Gelee 18.

TDJ'S WARM BREAD SALAD

Baby Artichokes and Crescenza Cheese 14.

SMOKED SALMON CARPACCIO

Lucques Olives, Meyer Lemon and Herb Salad 15.

LITTLE GEM LETTUCES

Roasted Chioggia Beets, Chevre and Winter Citrus 12.

SOUP OF THE DAY 10.

PIZZA OF THE DAY AQ.

MAINE DIVER SCALLOPS

Potato Mousseline and Black Truffle Nage 22.

BRAISED PORK BELLY

Butternut Squash, Celery Root Puree and Fried Sage 18.

HOUSEMADE GNOCCHI

Wild Mushrooms, Pancetta and Parmigiano-Reggiano 15/20.

PRINCE EDWARD ISLAND MUSSELS

Fennel, Saffron Aioli and Pommes Pailles 17/22.

ENTREES

STEELHEAD SALMON

Celery Root, Roasted Chioggia Beets and Mustard Greens 30.

RED WINE BRAISED SHORTRIBS

Horseradish Potato Puree and Herb Salad 28.

ALASKAN HALIBUT

Braised Salsify, Cippolini Onions and Swiss Chard, Truffle-Onion Jus 32.

MOROCCAN TAGINE

Cous Cous, Dried Apricots and Cumin-Scented Pinenuts 24.

PORK CHOPS

Bacon-Braised Brussel Sprouts, Crushed Potatoes, Whole Grain Mustard Jus 28.

FIVE DOT RANCH RIBEYE

Potato Gratin, Braised Greens and Sauce Bordelaise 36.

ROTISSERIE BIRD AQ.

SIDES 5.

Mac-n-Cheese

Pommes Frites

Seasonal Vegetables

CHEF/PARTNER TRACI DES JARDINS • CHEF DE CUISINE REYLON AGUSTIN