



## Lunch in Two Courses \$25

### Starters

White truffle-Parmesan fries served with spicy harissa mayo

Chilled soup of the summer season

Onion soup, slow-roasted 1015 onions, gruyere crostini

Calamari, quick-fried with two dipping sauces: remoulade, sweet & spicy glaze

Salmon tartare, ponzu sauce, crispy sesame flat bread

Tomato/mozzarella salad, farm tomatoes, fresh mozzarella, arugula, basil oil & balsamic

Beef carpaccio, thinly sliced prime beef, parmesan dressing, grilled sourdough

Roasted beets, medjool dates, toasted almonds, gorgonzola cheese and aged balsamic vinegar

Wood Duck Farm mixed greens tossed with mustard-shallot vinaigrette & pickled vegetables

Caesar salad, crisp romaine leaves, sweet pepper bruschetta and truffled potato & parmesan croutons

### Main Plates

Raspberry chicken salad, greens, apple-smoked bacon, raspberries, chicken breast, asparagus & goat cheese

Smoked salmon / vegetable frittata, house-smoked salmon, gruyere cheese & spicy tobacco onion rings

Penne / shrimp / andouille sausage, tossed with oven-dried tomatoes, garlic, shallots & goat cheese

Veal bolognese, slow-simmered served over rigatoni pasta with fresh ricotta cheese

Mountain trout, potato-crusting with ratatouille vegetables & lobster beurre blanc

Scottish salmon, grilled served over roasted fingerling potatoes, rainbow cauliflower & truffled English pea veloute

American Kobe beef burger, pickled red onions, pommes frites, white cheddar or Stilton cheese

Mussels frites, tomato, garlic, red curry and lemongrass/coconut milk broth, garlic toast with a side of frites

Veal sweetbreads, pan-seared with whole grain mustard sauce, grapes & wild mushrooms

Steak frites, grilled American Kobe skirt steak, chimichurri, watercress & frites

### Sides

Ratatouille 4

Garlic Spinach 5

Asparagus 6

Daily Risotto 10

20% gratuity added to parties of 6 or more / \$4 split charge  
2 credit cards per table, please