

## STARTERS

<b>Tuna &amp; Snapper Carpaccio</b> Tuna, snapper, pickled green beans, potato crisps, heirloom tomatoes, roasted olives, cured egg mimosas, tarragon dijon vinaigrette, "tomato salt"	12
<b>Spring Pea &amp; Wild Mushroom Tart</b> Crushed peas, fresh mint, preserved lemon, wild mushrooms, green garlic, crispy manchego pastry	10
<b>Gravlax Pissaladiere</b> Cured wild salmon, heirloom tomato, caramelized spring onion, basil, housemade puff pastry, roast garlic & basil pesto	10
<b>Sous Vide Shrimp &amp; Ravioli</b> Shrimp poached in olive oil and herbs de provence, housemade ricotta and sunchoke ravioli, sauce sorrel	12
<b>Wild Mushroom &amp; Duck Risotto</b> Carnoroli rice, wild mushroom, crispy rillettes of duck, parmesan cheese, spring onion pistou, salad frisee	10

## ENTREES

<b>Rabbit Dijonnaise</b> Braised legs of rabbit, white wine, Dijon mustard, marinated beets, housemade black pepper coriander pappardelle, salad frisee, carrots vichy	20
<b>Short Ribs Forrestiere</b> Braised short ribs, wild mushrooms, sherry, baby root vegetable gratin, sauté of chard & green garlic	22
<b>Ribeye au Poivre</b> Seared ribeye crusted in peppercorn, sauce au poivre, pomme frites, grilled asparagus, fresh chive, field greens	24
<b>Scallops &amp; Vanilla...a love story</b> Scallops seared with vanilla bean, curried capers, grilled baby artichokes, celeriac puree	21
<b>Grouper</b> Potato crusted grouper larded with cured salmon, cucumber, tomatoes, fresh dill, horseradish veloute, pickled mustard seeds, tomato mascarpone risotto	25

## DESSERTS

<b>Galette of lemon &amp; Raspberry</b> Lemon and raspberry bavarios, vanilla genoise served with pistachio ice cream & sour raspberry gelee	7
<b>Summer Fruit Tart</b> Tart let of rose water crème patisserie macerated summer fruits and berries with port gel	7

## SALAD

<b>Roasted Beets &amp; Goat's Cheese Terrine</b> Roasted beets, whipped goat's cheese, walnuts, apple crisps, endive, orange supremes, sherry & orange blossom reduction, texas olive oil	9
<b>Warm Salad of Asparagus, Wild Mushrooms and Pork Cheek</b> Asparagus, wild mushrooms, roasted garlic sauce maitaise	10
<b>Heirloom Tomato and Fresh Basils Salad</b> Heirloom tomatoes, fresh basil, housemade cheese croquettes, new mexican olive oil, texas olive oil	11
<b>Salad jardiniere d'jour</b>	market price

<b>Lamb Provencal</b> Roasted rack of lamb, lamb pancetta cured with ras al hanout, ratatouille, pomme fondant, preserved lemon-caraway seed vinaigrette	29
<b>Roasted Cornish Hen Jardiniere</b> Brined & roasted game hen, sea salt and pepper, spring onion polenta, roasted baby root vegetables, sherry vinaigrette	18
<b>Three Little Pigs</b> Brined & roasted pork tenderloin, smoked and braised porkbelly, crispy fried Serrano style ham, fresh figs, cabrales, parsley ginger emulsion, marcona almonds, rosti potatoes	22
<b>Snapper</b> bread crusted snapper, roasted peppers, fava beans, fresh basil, charmoula vinaigrette	22
<b>Waterzooi a la Thierry Moity</b> My mentors dish of pernod and lemongrass scented stew of scallop, grouper, shrimp and mussels, pomme parisienne, leeks, wild mushrooms	19

<b>Chocolate &amp; Salted Carmel Napoleon</b> Salted caramel feuillette, chocolate & elderflower mousse with hazelnut tuile	8
<b>Summer Fruit Dreamcicle</b> Terrine of rainbow sorbets, frozen bourbon vanilla crème brulee with meyer lemon gratine'	7