

# small plates

## arancini

arborio rice, toasted pine nuts,  
gruyere, pomodoro sauce,  
'square roots' basil. . .10

## baked brie

pecan smoked bacon jam,  
caramelized onion,  
toast points. . .12

## oysters

½ dozen chilled market oysters,  
champagne mignonette,  
cocktail sauce. . .18

## shrimp

white mexican shrimp,  
sweet potato puree, spicy chili oil,  
sweet miso glaze. . .12

## pork belly

smoked in house,  
shaved brussel sprouts,  
maple-chili gastrique. . .13

## stuffed mushrooms

quinoa, farro, parsnips, rutabaga,  
celery root, swiss chard,  
pomodoro. . .12

## octopus "carpaccio"

spanish octopus,  
white balsamic, orange supreme,  
wonton crisps. . .15

## foie gras flan

mushroom duxelles, truffle,  
aged balsamic reduction,  
toasted brioche. . .17

## bone marrow

short rib ragu,  
basil chimichurri,  
grilled country bread. . .16

## scallops

bone broth,  
foraged mushroom,  
pork belly crisp. . .16

# salads & soups

## french onion gratinee

toasted baguette,  
gruyere. . .7

## wild mushroom soup

sherry, hazelnut,  
snipped chive. . .8

## caesar

brioche croutons,  
parmigiano-reggiano. . .7

## navarre

baby greens, green apple,  
bleu cheese, candied walnut,  
white balsamic vinaigrette. . .7

## brussel sprouts

bacon lardons, manchego  
cheese, egg, green  
goddess dressing. . .8

## beet salad

chevre, chorizo,  
cherry pepper,  
preserved lemon citronette. . .8

# mains

seafood pasta  
scallop, shrimp, market fish,  
herbed linguini, wild mushroom alfredo. . .24

short rib  
slow braised, celery root & rutabaga,  
roasted parsnips,  
carrot demi-glace. . .36

faroe island salmon  
chinese black rice, kimchi broth,  
nori, white miso. . .28

bouillabaisse  
lobster, scallop, shrimp, market fish,  
mussels, pebble potato,  
white wine, tomato. . .37

branzino  
pan seared  
spiced sweet potato, roasted baby carrots,  
parsnips, caper beurre blanc. . .29

fjord sea trout  
seared skin on,  
sautéed swiss chard, wild mushrooms,  
squash, citrus peppercorn glaze. . .29

wagyu  
14oz new york strip,  
garlic mashed potato, seasonal vegetable,  
port wine reduction. . .56

fish of the day  
*please ask your server about  
today's selection. . .36*

stuffed sweet pepper  
roasted & overstuffed,  
quinoa, farro, garbanzo flakes, togarashi,  
lemon citronette. . .22

pork osso bucco  
giant white beans, seasonal vegetables  
marinated red bell peppers. . .27

half chicken  
roasted bone in,  
garlic potato, cipollini onion,  
sage pan jus. . .24

filet mignon  
center cut 'double r ranch',  
peppercorn crusted,  
whipped potato, mushroom glaze. . .39

steak frites  
grilled coulotte steak,  
house cut fries,  
caramelized onion steak sauce. . .25

beef medallions  
pan seared 'double r ranch' tenderloin,  
thyme crusted red skin potato,  
seasonal vegetable, roquefort cream. . .37

\*please inform your server of any food allergies  
consuming raw or undercooked meats; beef, poultry, seafood, or eggs may increase your risk of foodborne illness.