

Main Courses

HALIBUT 70

Baked, Truffled Grits, Braised Turnip, Sunchoke Consommé

GOLDEN TILE 52

Seared, Grilled Zucchini, Basmati Rice, Tomato-Curry Gravy

PASTA 55

Pappardelle, Seafood, Wild Mushrooms, Lobster-Sherry Emulsion

LAMB LOIN 62

Pan Seared, Eggplant Mornay, Sumac Crumble, Paprika Jus

STRIPLOIN 69

Grilled, Oxtail Empanada, Pea Purée, Guajillo Jus

BEEF TENDERLOIN 69

Confit & Smashed Fingerling Potato, Black Trumpets, Sauce Périgourdine

Add Maine Lobster \$20

Add Foie Gras \$20

A 20% gratuity will be added to parties of seven or more and checks without a signature