

STARTERS

SWEET POTATO TOTS *with* parmesan aioli, espelette chile & lemon. 7

CARROT TOAST *with roasted* carrot, smoked tofu, pistachios, mint & lime. 9

KONA KAMPACHI TARTARE *with* shoestring potatoes, citrus ponzu & basil. 15*

roasted BUTTERNUT SQUASH SOUP *with* rye crumble & chervil. 9

LUNCH MENU | WINTER 2019

EXECUTIVE CHEF

jimmy papadopoulos

MAINS

slagel family farm's dry aged 8oz BURGER *with* thousand island, american cheese, lettuce, pickles & onions on a hawaiian roll bun *served with* chips. 16

the 'FIRE-BIRD' CHICKEN SANDWICH *with* lettuce, tomato, pickle, mayonnaise & fried-onion ranch *served with* chips. 14

a GARDEN SALAD *of* fried sunchokes, goat cheese, kohlrabi, pear, olive oil croutons & herb dressing. 13

{ *add* soft boiled egg - 2 | *add* grilled organic chicken - 5 }

STEAK & AVOCADO SALAD *with roasted* butternut squash, *toasted* sesame, *battered* cashew, cubanelle pepper dressing & basil. 18

{ *add* grilled skirt steak - 10 }

FARRO RISOTTO *with* celery root, *roasted* maitake mushrooms & *whipped* mascarpone. 15

ICELANDIC COD CIOPPINO *with* baja shrimp, soft herbs & *smoked* brandade toast. 18

SWEETS

CRANBERRY SHERBET *with* honey *poached* cranberries, almond sponge cake & citrus. 8

BANANA CHAI ICE CREAM *with* *crispy* strudel & *spiced* oats. 8

AFFOGATO *with* chocolate ice cream, caramel mascarpone mousse, milk meringue & *a single shot of* la colombe espresso. 8

**consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*