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SEAFOOD**STRIPED BASS** 24

WINTER VEGETABLES AND WARM CURRY BROTH

BRANZINO FILET 26

SERVED WITH FRESH HERBS, LEMON AND CAPER BUTTER, OVER BASMATI RICE

SEARED SALMON 27

WITH PRESERVED LEMON, HERBED COUSCOUS AND GRILLED ASPARAGUS

SEARED SCALLOPS 30

ADZUKI BEANS, LENTILS, OVEN ROASTED TOMATOES, BUTTERNUT SQUASH PUREE, AGED BALSAMIC AND CLOVER SPROUTS

CHICKEN**SKIN ON CHICKEN BREAST** 25

SERVED WITH ORZO, ROOT VEGETABLES AND PARSLEY-LEMON GREMOLATA

VEGETARIAN**VEGETABLE PLATE** 14

FRESH SEASONAL VEGETABLES

WINTER VEGETABLES 14

ROASTED BUTTERNUT SQUASH, RED ONION, TOASTED SESAME SEEDS, TZATZIKI SAUCE

ROASTED CAULIFLOWER 8

SPICED NUTS, RADICCHIO, CACIO E PEPE AIOLI

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY

INCREASE YOUR RISK OF FOODBORNE ILLNESS.



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FARM & FOWL**DUCK BREAST** 28

CREAMY YUKON POTATO MASH, BRAISED RED CABBAGE, WINTER SPICES, RED WINE DEMI GLAZE

RACK OF LAMB 26

FARRO, COLLARD CHARD, SHALLOTS, PARSLEY, ESPAGNOLE SAUCE

BEEF**BAVETTE** 27

PREPARED WITH A DRY PORCINI RUB AND SERVED WITH FINGERLING POTATOES AND AGED BALSAMIC AND TRUFFLE OIL VINAIGRETTE

HEART OF RIBEYE 33

WITH GORGONZOLA BUTTER, ROASTED POTATOES AND BRUSSEL SPROUTS WITH PANCETTA

BUTCHERS STEAK 29

CAULIFLOWER, ROASTED SWEET POTATOES, FRIED LEEKS, MALBEC REDUCTION

PORK**COPPA PORCHETTA** 28

STUFFED WITH PUREED SHITAKE MUSHROOMS, SAGE, GARLIC, ORANGE ZEST, SKIN ON MASHED POTATOES, WILD MUSHROOMS AND A PORT WINE GLAZE

TENDERLOIN 24

SOUS VIDE TENDERLOIN WITH A TOASTED SESAME SEED CRUST, BABY CARROTS, FRIED BRUSSEL LEAVES, BUTTER BEAN PUREE AND A HONEY GINGER REDUCTION

ECCO BURGER 14

HOUSE MADE CHORIZO SAUSAGE, MANCHEGO AND GARLIC AIOLI (ADD AVOCADO \$1.5)

ITALIAN SAUSAGE 14

SERVED ON A HOUSE MILK BUN WITH SAUTEED PEPPERS, TOMATOES, DIJON AND GARLIC AIOLI

