

SUSHI Served with House Pickled Ginger

PARMA HAM ROLL <i>spicy tuna, prosciutto ham, wild arugula, spicy miso mustard</i>	14
GRILLED SHRIMP ROLL <i>shiitake mushrooms, avocado, wasabi mayonnaise</i>	15
CHILEAN SEA BASS ROLL <i>hearts of palm, cucumber salad with miso vinaigrette</i>	16
DRAGON ROLL <i>avocado, cucumber, eel</i>	14
PINK GRANNY ROLL <i>warm atlantic salmon, tobiko, smoked granny smith apple</i>	16
RAINBOW ROLL <i>tuna, crab, salmon & local fluke, sriracha aioli</i>	16
CHEF'S SELECTION OF SUSHI, MAKI & SASHIMI	25 / 55 / 85

CHILLED APPETIZERS

CAESAR SALAD <i>romaine hearts, lemon confit, white anchovies, parmesan crisp</i>	9
MESCLUN GREENS <i>fine herbs, white balsamic vinaigrette</i>	8
RED AND GOLDEN BEETS <i>fennel, oranges, fennel pollen, goat cheese crostini</i>	11
YELLOWFIN TUNA TARTAR <i>tapioca, coconut, chili, kaffir lime</i>	14
CHARCUTERIE PLATTER <i>artisan style cured meats – bundnerfleisch, salami gentile, nduja, duck prosciutto, mangalitsa pancetta, prosciutto de parma, cornichons</i>	17

HOT APPETIZERS

LOBSTER BISQUE <i>asparagus, tarragon chantilly</i>	11
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GRILLED PORTUGUESE OCTOPUS <i>white bean puree, arugula pesto</i>	15
FRIED CALAMARI <i>crisp cherry peppers, aioli, sofrito</i>	13
HORSERADISH CRUSTED CRAB CAKE <i>snow pea shoots, mustard seed vinaigrette</i>	15

COCOA NIB DUSTED FOIE GRAS <i>pear–parsnip puree, chocolate brioche French toast</i>	19
GRILLED MARINATED TOFU <i>bok choy, asparagus, pumpkin–coconut broth</i>	11
BURGUNDY SNAILS AKA "ESCARGOT" <i>garlic, ramp butter</i>	13

MAIN COURSE SALADS

CALIFORNIA COBB SALAD <i>romaine lettuce, tomatoes, eggs, avocado, chicken, bleu cheese, bacon, Dijon mustard dressing</i>	16
CRISPY CALAMARI SALAD <i>asian greens, shiso, hearts of palm, miso–lime vinaigrette</i>	18

PASTA All Pastas are House-Made

FETTUCCINI CARBONARA *artisanal-style pancetta, 24 month-aged
parmigano-reggiano, 40-minute egg* 22

LINGUINI *littleneck clams, chili, garlic, white wine* 26

FISH

LOCAL SWORDFISH *smoked peppers, chorizo, arugula, bell pepper sauce* 29

SIMPLY GRILLED SALMON *mesclun greens, white balsamic vinaigrette* 24

LIGHTLY SMOKED SALMON MEDALLIONS *ramps, white and green asparagus,
carrot-cumin puree, white asparagus veloute* 27

HORSERADISH CRUSTED CRAB CAKES *snow pea shoots, mustard seed vinaigrette* 30

CHILI-CINNAMON GLAZED CHILEAN SEA BASS *potato wrapped SHRIMP, baby bok choy,
lemongrass nage* 35

MEATS

STEAK FRITES *petit filet, hand-cut fries, au poivre sauce* 30

SURF-N-TURF *petit filet, baked lobster, slow roasted tomatoes, eggplant, fine herbs* 38

"TC STEAK" *USDA Prime Meyer Natural Angus sirloin steak, truffled creamed spinach*  44

VEAL SCHNITZEL *young arugula, beefsteak tomato, preserved lemon vinaigrette* 29

GOFFLE ROAD CHICKEN BREAST *morel mushroom dust, spring vegetables, natural chicken jus* 26

LEMON CHICKEN *roasted legs, grilled lemon juice, button mushrooms, roasted tomatoes* 21

VEGETARIAN EGGPLANT TART *sacred chow tofu, tomato-bell pepper coulis* 20

SIDES

HAND-MADE BUTTER SPÄTZLE *butter, nutmeg* 9

ORANGE-SCENTED GREEN AND WHITE ASPARAGUS 10

YUKON GOLD MASHED POTATOES 7

HAND-CUT FRIES *ketchup, aioli, spicy mayonnaise with parmesan and truffle oil add 2* 8

TRUFFLED CREAMED SPINACH 9