

## DINNER \$65

## FIRST COURSE

choice of one

## AVOCADO TARTARE (VE)

avocado mousse, mango, tomatoes, cilantro, sesame-orange dressing

## STRACCIATELLA SALAD (V)

blood oranges, sundried tomato, caramilized pecan

## SPICY TUNA CRISPY RICE

shriracha mayo, shallot, lime juice, cilantro

## **SECOND COURSE**

choice of one

## BLACK TRUFFLE GNOCCHI (V)

truffle sauce, Parmigiano Reggiano, chives, shaved truffles

## MISO SALMON & SEASONAL VEGETABLES

edamame puree, blood orange, chili lime sauce, brocolinni

#### TERIYAKI CHICKEN

jasmine rice, broccolini, cilantro, mushrooms

STEAK FRITES supplement 20

Prime cut 12oz NY Strip, green peppercorn sauce, truffle fries

## **DESSERT**

choice of one

## SMETANNYK (V)

layered sour cream and honey cake

#### CHOCOLATE ENVY

chocolate and almond cake, caramel dark chocolate mousse, gianduja, feuillatine

(VE) vegan (V) vegetarian



## BRUNCH \$45

## FIRST COURSE

choice of one

## SHAKSHUKA (V)

tomatoes, avocado, red bell pepper, smoked paprika

# THE TRUFFLE FRENCHIE OMELETTE (V)

seasonal mushrooms, Parmigiano Reggiano, chives

## CHICKEN TANDOORI SANDWICH

sourdough, chimichurri sauce, cilantro, eggs

## **SECOND COURSE**

choice of one

## MATCHA FRENCH TOAST (V)

matcha-infused pain de mie, seasonal berries, maple syrup

## SYRNIKI (V)

cottage cheese pancakes, crème fraîche, mint

# ACAI PANCAKES & BLUEBERRY COMPOTE (V)

sour cream, blueberries, goji berry

(V) vegetarian

(VE) vegan