

• STARTERS •

STEAMED MUSSELS

chorizo broth, lemon, white wine, root veg chips | 23

CRAB CAKES

beurre blanc, yuzu daikon, wasabi | 25

GRILLED OCTOPUS

zucchini fritter, red pepper coulis, pommes | 23

CRISPY HALLUMI

tomato aioli, compressed watermelon, basil | 19

SHRIMP COCKTAIL

traditional prep | 21

TODAY'S CEVICHE *

chili oil, root veg chips | 24

MUSHROOM "TOAST"

scallion pancake, pickled red onion, guanciale | 21

• SOUP & SALADS •

CC CORN CHOWDER

seared scallop, basil oil | 24

MACHE & FENNEL SALAD

herb, citrus, dijon vin | 21

CORN & BURRATA

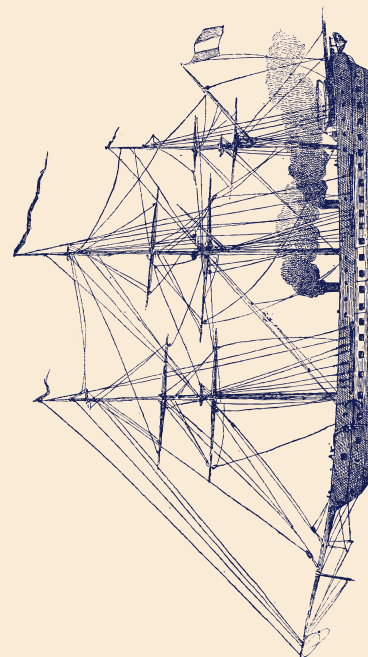
cherry tomatoes, red onion, arugula, basil oil | 26

BEET SALAD

arugula, radish, toasted almonds, goat cheese | 22

**consuming raw or undercooked items may cause illness*

**before placing your order, please inform your server if a person
in your party has a food allergy*





• ENTREES •

HALIBUT WITH BLACK
TRUFFLE RISOTTO

truffle butter croquette | 48

PAN-SEARED BRANZINO

sauteed kalamata & green olives, cherry tomato, haricot verts | 44

LOBSTER PASTA

spaghetti, house brandy-tomato sauce | 52

CENTER CUT FILET*

creamed spinach, honey roasted carrots, bordelaise | 58

CHICKEN FRANCESE

artichokes, broccolini, roasted garlic pommes puree,
citrus jus | 39

AUSTRALIAN LAMB CHOP*

root vegetable puree, green olive tapenade | 48

VEGAN, VIDI, VICI

eggplant, spaghetti squash, house marinara (vegan) | 34

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