

S O M E R S E T

GOLD COAST

FOR THE TABLE

TUNA SASHIMI shiitake-sesame dressing, avocado	17
FONTINA ARANCINI tomato fondue, parsley salad	14
SPICY CRAB ON CRISPY RICE king crab, red chili emulsion	16
SMOKED SALMON ON CRISPY LATKE dill cream, pickled onion	19
FOIE GRAS GANACHE dried fruit granola, riesling gelee, brioche	20

VEGETABLES AND GREENS

ENDIVE AND AVOCADO SALAD caesar dressing, sweet peas	14
WARM MUSHROOM SALAD red fresno vinaigrette, chevre	18
WINTER GREEN SALAD butternut squash, cranberry, red wine vinaigrette	14
SPICE ROASTED CAULIFLOWER sumac labneh, soft herbs	16
ROASTED PARSNIP SOUP crispy salsify chips, chili oil	12
MASHED POTATOES butter, cream	10
BRUSSELS SPROUTS smoked chili gastrique	10
HOUSE FRENCH FRIES sea salt, aioli	9
CREAMED SPINACH parmesan mournay, frico crumble	10

PASTAS AND FLATBREADS

FRESH SPAGHETTI cherry tomatoes, olive oil	16
LOBSTER RAVIOLI kosho butter, lime, tobiko	22
WILD MUSHROOM RISOTTO herbal tea, local parmesan	18
RAPINI AND ROASTED GARLIC FLATBREAD fresh ricotta, chili-parsley oil	16
FLATBREAD TARTE FLAMBÉE caramelized onions, bacon, gruyere	16

MEAT AND SEAFOOD

ROHAN DUCK CONFIT red onion compte, horseradish	18
MISO-CITRUS GLAZED SALMON baby bok choy, umami broth	29
WOOD-FIRED NY STRIP citrus-mustard butter, carrot hummus	34
BONE IN PORK CHOP "MILANESE" chive spaetzle, truffle bechamel	29
PARMESAN CRUSTED CHICKEN artichokes, lemon butter, basil	29
SEARED PACIFIC HALIBUT lime soubise, roasted romanesco	32
SOMERSET CHEESEBURGER black truffle, crispy onions, frisée	18

DESSERT

CHEESECAKE BRULEE citrus, white chocolate, swiss meringue	14
CHOCOLATE CUSTARD TART salted caramel, dark chocolate sorbet, gingerbread	14
WARM APPLE GALETTE caramel ice cream, vanilla whipped cream	14
COOKIE PLATE	12

