

S O M E R S E T

GOLD COAST

FOR THE TABLE

GRILLED TUNA CARPACCIO 17
crushed olives, citrus, dill

FONTINA ARANCINI 14
tomato fondue, lemon zest

SPICY CRAB ON CRISPY RICE 16
king crab, red chili emulsion

SMOKED SALMON ON CRISPY LATKE 19
dill cream, pickled onion

VEGETABLES AND GREENS

ENDIVE AND AVOCADO SALAD 14
caesar dressing, soft herbs

ROASTED MAITAKE MUSHROOMS 18
red fresno vinaigrette, chevre

WINTER GREEN SALAD 14
butternut squash, cranberry, red wine vinaigrette

SPICE ROASTED CARROT SALAD 14
avocado, torn croutons, toasted seeds

BUTTERNUT SQUASH SOUP 12
brown butter, crème fraiche

WARM BABY BEET SALAD 14
blue cheese, walnuts, honey mustard

TENDER BROCCOLI SALAD 16
green goddess ranch, togarashi

MASHED POTATOES 10
butter, cream

BRUSSELS SPROUTS 10
pistachio pesto, lemon

HOUSE FRENCH FRIES 9
sea salt, aioli

PASTAS AND FLATBREADS

BURATTA MEZZALUNA 18
yeasted butter, mushrooms, cured yolk

FRESH SPAGHETTI 16
cherry tomatoes, olive oil

LOBSTER RAVIOLI 22
kosho butter, lime, tobiko

LEMON-PARMESAN RISOTTO 16
fennel, herb tea, black pepper

WILD MUSHROOM FLATBREAD 16
fontina, garlic-parsley oil

FLATBREAD TARTE FLAMBÉE 16
caramelized onions, bacon, gruyere

MEAT AND SEAFOOD

ROHAN DUCK CONFIT 16
french lentils, blood orange

PORCINI CRUSTED SALMON 29
lemon broth, herbal spinach

WOOD-FIRED NY STRIP 34
roasted mushrooms, green chili chimichurri

BONE IN PORK CHOP 29
smokey piperade, thyme crumbs

ORGANIC FRIED CHICKEN 29
agrodolce sauce, parmesan creamed spinach

SEARED SCALLOPS 32
espelette beurre blanc, haricots verts

SOMERSET CHEESEBURGER 18
black truffle, crispy onions, frisée

DESSERT

COOKIE PLATE 12
chocolate chip, snickerdoodle, chocolate madelines

WARM APPLE GALETTE 14
almond ice cream, whipped cream

WARM CHOCOLATE BROWNIE SUNDAE 18
perigourd truffle ice cream

