

## **SMALL PLATE COURSE**

- BEET SALAD
- GREEK SALAD CIRCA STYLE
- HOUSE-MADE RICOTTA MEZZA LUNA RAVIOLI
- FRIED CALAMARI

## **MAIN PLATE COURSE**

### **AHI TUNA TATAKI**

OYSTER MUSHROOM, ADAMAME, SNAP PEAS,  
SUI-CHOI, RED MISO & SESAME OIL FROTH • 26

### **SEARED LING COD**

SMOKED MACKEREL AND SOUR CREAM, BRAISED  
FENNEL, FINGERLING POTATO VINNAIGRETTE • 23

### **RIB EYE STEAK (8 OZ)**

SPATZLE, GARLIC CONFIT, GREEN BEANS, GRAINY  
MUSTARD AND BONE MARROW SAUCE • 27

### **LAMB SHOULDER CONFIT & SEARED SADDLE**

CERERIAC RAVIOLI, ONION PUREE, WARM BACON  
VINAIGRETTE, SWISS CHARD, THYME OIL • 30

## **SWEET COURSE**

### **LEMON TART CIRCA STYLE**

TORCHED MERINGUE, LEMON CURD ICE CREAM,  
CRISPY TUILE, BASIL SYRUP

### **CARMELIZED APPLE & BRIOCHE BREAD PUDDING**

WHISKEY CARAMEL, HONEY-GLAZED HAZELNUTS,  
VANILLA ICE CREAM