

FIRST

SOUP DU JOUR 11

HOUSE MIXED LEAF SALAD 16
herb and sherry vinaigrette

HEIRLOOM TOMATO SALAD 24
heirloom tomatoes, focaccia croutons

SALMON TARTAR 21
miso ginger, cilantro, crispy croutons

WARM BRIE WITH TOASTED BRIOCHE 19
honeycomb, white port, cherries

MUSSELS PORTUGUESE 22
*chorizo, saffron, black olives, tomato, cream,
grilled bread*

PISTACHIO PESTO BURATTA 24
extra virgin sicilian olive oil, focaccia croutons

MAINS

20OZ GRILLED COWBOY STEAK 69
gorgonzola, red wine, dirty potatoes

OSO BUCCO 63
*braised in red wine,
baby market vegetables, gremolata*

LAMB SHANK 54
moroccan flavors, raita, semolina

LOBSTER LINGUINI 58
bisque cream sauce

SCALLOPS 53
serrano-tomato risotto

RICOTTA TRUFFLE MEDALIONS 48
pistachio cream sauce, shaved summer truffle

BLUE FIN TUNA M/P
*nicoise style, warm herringots vert, tomato, black olives, hard
boiled eggs*

Consuming raw or undercooked meats, poultry, eggs, & shellfish
may pose certain health risks.
For your convenience a 20% gratuity will be added to parties of six or more.
Not all items can be split by the kitchen. Take out subject to 10% gratuity.