

LOYAUTÉ

Starters

Foie Gras \$14

Pan seared Foie Gras, fig jam, marcona butter, toasted brioche points

Wagyu Tartare \$18

Citrus and Herb 100% Wagyu, black truffles, egg yolk, crostini, micro radish greens

Scallops and Saffron \$16

Seared scallops, grilled fennel gastric, saffron foam, smoked peppercorn white balsamic reduction

Salad

Citrus Salad \$13

Organic greens, citrus supremes, dried cherries, toasted pine nuts, smoked black pepper vinaigrette

Microgreens \$12

Sunrise Micro Farms Microgreens, cucumber, radish, basil, dijon vinaigrette, lemon zest

Entree

Black Pepper Gnocchi \$24

Handmade black pepper gnocchi, fresh wild mushrooms, sage brown butter sauce

Duck Breast \$26

Pan seared duck breast, wild mushrooms, sweet potato puree, cardamom port reduction

Scallops \$27

Pan seared scallops, pancetta, white cheddar risotto

Desserts

Vanilla Sugar Peach \$12

Vanilla bean sugar crusted peach, cognac creme anglaise

Honey Gelato \$11

Bonta Honey gelato, lavender-mint foam, 100% cocoa powder