



**TO BEGIN**

<b>Tuna Tartar, Root Vegetable Chips Celery Root Coulis</b>	
<b>\$15</b>	
<b>Jumbo Lump Crab, Melon Vinaigrette, Yogurt Mint Dressing</b>	<b>\$14</b>
<b>Caramelized Sea Scallops, Spinach Puree, Brown Butter Almond Emulsion</b>	<b>\$14</b>
<b>Creamy Kataifi Prawns, Chorizo, Sweet Potato, Cilantro</b>	
<b>\$15</b>	
<b>Grilled Baby squid, Speck Ham, Arugula, Sun Dried Tomato Pesto</b>	<b>\$14</b>
<b>Sautéed Frogs Legs, Pickled Jicama, Orange Habanero Sauce</b>	<b>\$12</b>
<b>Beef Tartar, Quail Egg, Joley Frites</b>	
<b>\$14</b>	
<b>Foie Gras Terrine, “En Cocotte”, Toast Points, Fig Port Wine Chutney</b>	
<b>\$19</b>	
<b>Wild Mushroom Risotto, Mascarpone Cheese, Roasted Garlic</b>	<b>\$11</b>
<b>Chicken Minestrone, Root Vegetables, Black Truffle Oil, Parmesan</b>	<b>\$10</b>
<b>Roasted Chestnut Soup, Smoked Bacon, Apple Sour Cream</b>	<b>\$11</b>
<b>Simple Salad, Shaved Crudités, White Balsamic Dressing</b>	<b>\$7</b>
<b>Roasted Red and Yellow Beets, Crispy Goat Cheese, Hazelnut Dressing</b>	
<b>\$12</b>	
<b>Arugula Salad, Roquefort, Toasted Pine Nuts, Tomato Confiture, Lemon Dressing</b>	<b>\$11</b>

**SEA**

<b>Tuna “Au Poivre”, Salsify Puree, Beef Oxtail Jus</b>	
<b>\$32</b>	
<b>Monkfish, Cauliflower, Spinach, Black Truffle Vinaigrette</b>	<b>\$32</b>
<b>Grilled Tasmanian Sea Trout, Soba Noodles, Edamame Beans Light Ginger Broth</b>	<b>\$30</b>
<b>Roasted Loup de Mer, Basmati Rice, Bok Choy, Coconut Curry Sauce</b>	
<b>\$30</b>	

**LAND**

<b>Seared Duck Breast, Leg Spring Roll, Roasted Endive, Spicy Pineapple Chutney</b>	<b>\$30</b>
<b>Free Range Chicken Breast, Crispy Leg Roulade, Potato Puree, Spinach, Honey Dijon Sauce</b>	<b>\$24</b>
<b>Roasted Spinella of Beef, Ragout of Fingerling Potatoes and Leeks, Horseradish Sauce</b>	<b>\$36</b>
<b>Lamb Quattro, Almond Crusted Chop, Roasted Leg, Merguez, Crispy Shank, Chickpea Puree, Cumin Mint Jus</b>	<b>\$38</b>
<b>Tender Braised Beef Short rib, Truffled White Grits, Tempura Onions</b>	<b>\$32</b>

**JOLEY STEAK**

<b>12 Oz.Center Cut N.Y. Strip</b>	<b>\$42</b>
<b>9 Oz. Filet Mignon</b>	<b>\$40</b>
<b>18 oz .Cowboy Rib Eye</b>	<b>\$44</b>

**Sauces: Béarnaise, Bercy, Au Poivre, Horseradish, Cabernet**  
**Additional Sauces each \$2**

**Garden**

<b>Grilled Vegetable Cous Cous, Chick Peas, Toasted Almonds and Black Olives</b>	<b>\$18</b>
<b>Goat Cheese Linguine, Pine Nuts , Spinach, Basil</b>	<b>\$18</b>
<b>Toasted Basmati Rice, Bok Choy, Edamame Beans Wild Mushrooms, Curry Sauce</b>	<b>\$18</b>
<b>Garden Trio</b>	<b>\$</b>

**Sides**

<b>Potato Puree</b>	<b>Creamy Parmesan Spinach</b>
<b>Fingerling Potatoes</b>	<b>Asparagus</b>
<b>Joley Frites</b>	<b>Cauliflower “Grenobloise,</b>
<b>Basmati Rice</b>	<b>Roasted Beets</b>
<b>Truffled White Grits</b>	<b>Tempura Onion Rings</b>
<b>Sweet Potato Puree,</b>	

**\$7**

**Desserts**

**\$8**

**Pineapple Tart Tartin, Rum Raisin Ice Cream  
“Pain Perdu”, Caramelized Banana, Hot Chocolate Sauce  
Grand Marnier Crème Brulee, Marinated Berries  
Pear Brown Butter Crepes, Pistachio Ice Cream  
Peanut Butter Chocolate Cheesecake, Vanilla Cream  
Sugar Free Inspiration**

**Selection of Fine Cheeses, Toasted Bread, Assorted Chutneys**

**\$15**

**Corkage fee of \$25 per Bottle**

**20% Gratuity for Parties of 6 or more**