



DINNER

September 2010

Chef Jacob Burton

SHARE

ginger & kaffir lime french fries, spicy peanut dipping sauce 7

START

ray yeung heirloom tomatoes, feta, reduced balsamic, sauce vierge 12

truffled duck paté, house brioche, frisé salad, cornichons 8

organic summer greens, candied walnuts, dried cherries, sherry-shallot vinaigrette 9

thai style lobster bisque, ginger, galangal, coconut and kaffir lime 12

smoked salmon terrine, maché, capers & toasted points 10

RESTORE

house cured duck confit, creamy white polenta, arugula, black bean broth 25

alaskan halibut, filipino tomato salad, sautéed bread, lemon-caper butter 29

cast iron rib-eye, roasted squash, tomato confit, garlic-thyme glave de viande 35

sautéed potato gnocchi, poached garlic, heirloom tomatoes, maché & white wine 20

SATISFY

late peach pot de crème, lime macerated blueberries, ras el hanout chantilly 9

vanilla smoked french toast, maple-bacon ice cream, summer berry coulis 10

chef's choice tasting menu 75
add wine pairing 25