



APPETIZER

Pineapple Pepper Seared Tuna Sashimi*

Sweet Peppercorn Crust, Lotus Root, Yuzu Fruit Reduction, Sweet Rice and 3 Slaws. \$15

Seared Essex County Mushrooms

Griddled Wild Mushrooms Deglazed with Soy Vinegar. Water Chestnut and Wilted Pea Tendrils \$7

Mediterranean Beet Lollipops and Beer

Petite Purple Beets. Beer Batter, Horseradish and Cream. \$7

Indiana Duck Leg Confit

Maple Leaf Farms Duck Leg. Pecan Buckwheat Blini. Espresso Demi- Glace. \$9

Vietnamese Fried Noodle & Spicy Sausage

House Made Spicy Sausage. Egg Noodle Strings. Micro Herbs. Dip. \$8

Vodka & Oregano Baked Bulgarian Feta

Mediterranean Goat's Milk Cheese. Roasted Sweet Pepper Piperade. Sherry. Lemon. \$9

SALAD

The Atlas

Baby Lettuce, Croutons, Pine Nuts, Grana Parma, Tomato, Onion, Vinaigrette \$8 (\$4 With Entrée)

Et Tu?

Romaine, Citrus Anchovy Dressing, Parm, Romano and Asiago, House Croutons \$8 (\$4 With Entrée)

Louisiana Tasso & Okra

Petite Greens. Smoked Meat. Aged Gorgonzola. Hawaiian Basil Puree. Balsamic. \$9

French Moroccan Marinated Greens

Leaf Watercress, Romaine Heart, Orange, Hazelnut Bressline, Petite Basque, Spice Vinaigrette \$9

Roasted Beets in Vinaigrette

Honey-Balsamic Marinated Diced Beets. Herbed Goat Cheese. Aged Sherry Vinaigrette. Frisee. Frenched Bean and Cippolini Onion. Pistachio. Crouton. \$9

ENTREE

Bistecca Mattone Quasi Fiorentina

Brick Cut Striploin. Herb Rub. Sauce Vierge. Wilted Greens. Carrot. Potato Frites. \$30

Malaysian Braised Korabuta Pork with Pineapple:

Black Pig. Cinnamon. Star Anise. Valencia Orange. Double Soy. Floral Rice. Pickled Pineapple. \$26

Columbia River Farmed Spring Rainbow Trout*

Pan Roasted. Fiddleheads. Cippolini. Cucumber Vinaigrette. Pea Shoots. Asparagus. Petals. Oven Roasted Tomato. \$26

Tanglewood Farms Indian Chicken Breast

Fire Grilled. Butter Indian Spiced. Frizzled Cellophane Noodle. Poached Young Carrot. Macadamia Nut. Coconut. \$26

Herb Butter Braised Angus Beef Daube:

Boneless Rib. Port Wine. Porcini Bordelaise. Potato Pearls. Melted Ramps. Spoon Spinach. Fried Parsley. \$26

Honey Poached Peking Style Duck Breast*

Sweet & Sour Shitake. Micro Herbs. Spring Fennel Fronds. Sea Beans. Scallion. Crimson Pepper String. Grapefruit Reduction. \$30

Golden Quinoa with Hawaiian Basil

Super Grain. Spring Vegetables. Pistachio Pepper Sauce. Dried Cherry Tomato. Green Leaves. Tofu Cake. Herbs. \$23

Woodsmen Braised Wild Boar Ravioli

Ground Boar. Cranberries. Mushroom Confit. Teardrop Tomato. Watercress – Asparagus Gremolata. \$26

Parties of six or more are subject to an 18% gratuity charge. Please inform your server of any food allergies.

*Consuming raw or undercooked meats, fish, eggs, or poultry may increase your risk of food borne illness.