

—COURSE ONE—

**BABY OCTOPUS STEW 13**  
pancetta / turnip lemon grass broth / fingerling potato

**ENDIVE CAESAR SALAD 11**  
white anchovies / grana padano / rosemary crouton

**THREE SHRIMP COCKTAIL 14**  
cocktail / yuzu / wasabi

**MUSHROOM TEMPURA 9**  
baby artichoke aioli / wild mushroom / cherry tomato / white truffle oil

**PRINCE EDWARD ISLAND MUSSELS 12**  
tomato confit / basil butter / poached garlic  
turmeric coconut broth

**BRAISED FENNEL AND TOMATO 8**  
champagne / shallot / garlic / puff pastry

—COURSE TWO—

**SALMON 22**  
spinach cream

**HALIBUT 24**  
crispy shallots  
meyer lemon butter

**WHOLE BRONZINI 25**  
blood orange beurre blanc

**CHICKEN POT PIE 19**  
baby root vegetable  
béchamel

**VEAL MILANESE 33**  
arugula / tomato salad  
red onion

**LAMB CHOPS 32**  
mint pomegranate glaze  
pistachio powder

**FILET MIGNON 31**  
puff pastry wrap / beef jus

**DRY AGED RIB EYE 37**  
chipotle butter / garlic confit

All entrees except chicken pot pie are accompanied by one side plate.

**SIDE PLATES 8**

**CHEF'S RISOTTO**

**CARAMELIZED  
CIPPOLINI**

**ROASTED FINGERLING  
POTATOES**

**FONTINA MACARONI  
AND CHEESE**

**APPLE-GINGER SPIKED  
KABACHA**

**MASCARPONE POLENTA**

**PANCETTA BRUSSELS  
SPROUTS**

**HERB POTATO FRIES  
BEEF JUS**

**IRISH CHEDDAR  
MASHED POTATOES**

**BROCCOLI RABE**

**CREAMED SPINACH**

**DANADAL CRUSTED  
CAULIFLOWER**

—PASTA COURSES—

**RIGATONI 13**

sausage ragu / peas / tomato cream

—HAND ROLLED—

**CHITARRA 9/13**

marinara / with meatballs

**RAVIOLI 15**

kabacha squash / crispy sage  
brown butter / amaretti powder

**MANICOTTI 16**

bufala ricotta filled crepes

**GNUDI 17**

wild mushrooms / parsley salad  
parmesan consomme

—SOUPS—

**SHRIMP BISQUE 9**

spiced fromage blanc

**KABACHA SOUP 8**

mascarpone / candied hazelnut

—SALADS—

**SPINACH 9**

pomegranate / gorgonzola / pine nuts

**BEET 10**

baby beets / blood orange  
goat cheese fritters / hazelnuts

**HOUSE 6**

mesclun greens / cabernet vinaigrette  
sliced radish / mini bread crouton

—PERSONAL PIZZAS—

**FOUR SEASON 16**

baby artichoke / wild mushroom  
pepperonata / sliced olives

**FOUR CHEESE 18**

fontina / grana padano  
taleggio / mozzarella

**T.O.S. 15**

baby arugula  
prosciutto di parma  
extra virgin olive oil

**MARGHERITA 13**

caramelized plum tomato / basil  
bufala mozzarella

**SPINACH 13**

creamed spinach / onion  
ground nutmeg

**ROBIOLA 16**

extra virgin olive oil  
roasted garlic  
robiola cheese

**VEGETARIAN PIE 12**

whole wheat crust  
cracked black pepper  
seasonal vegetables  
pincé vegetable spread

**TRUFFLE 19**

baby spinach / pine nuts  
white truffle oil  
black truffle shavings

## DESSERTS 8

### CRÉME BRULÉE

blood orange infused custard  
candied citrus

### THREE DIRT TASTING

layered mousse and crumbs

flavors change monthly

### MEYER LEMON TART

artisan dark chocolate  
macerated blackberries in green tea syrup

### J CAKE

baked in house cheesecake  
mint / berries

whole cakes available by request

### —SELECTION OF— ARTISANAL CHEESES

seasonal fruit and nuts / truffle honey

16

## —BEVERAGES—

**AMERICAN COFFEE 3**  
regular / decaf

**ESPRESSO 3/5**  
single / double

**CAPPUCCINO 5**

**TEA 3**

**HOT COCOA 3**