

Perseid

APPETIZERS

Regiis Ova Siberian Caviar*	160
Pommes Gaufrettes, Crème Fraîche, Chives	
Hiramasa Crudo* c ♦	25
Apple, Kohlrabi, Miso Crème Fraîche	
Smoked Salmon Dip c ♦	18
Everything Spice, Housemade Potato Chips	
Duck Terrine	25
Foie Gras, Fig Jam, Biscuit	
Caesar Salad ♦	16
Parmesan, Boquerones, Sourdough	
Chicory Salad □ c	16
Pears, Hazelnut, Pecorino Romano, Roasted Shallot Vinaigrette	
Burrata Salad □	24
Rye, Fall Squash, Pumpkin Seeds, Romesco	
Sunchoke Soup □ c	16
Pepitas, Goat Cheese, Salsa Macha	
Leek Vinaigrette □ c	19
Charred Leeks, Sabayon, Tarragon Vinaigrette	
Crawfish Sausage c	23
Frisée, Sauce Creole	
Escargot en Vol au Vent ♦	25
Parsley, Garlic Butter, Puff Pastry	

□ VEGETARIAN * VEGAN

♦ PESCATARIAN c GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREES

Saint Augustine Burger*	23
Duck Liver Mousse, Pickled Carrot & Cucumber, Kewpie Mayonnaise, Brioche Bun	
Mushroom Risotto □ c	20 / 37
Maitake, Stracciatella, Pistachio Pesto	
Wild Boar Bolognese	24 / 40
Fettuccine, Parmesan, Garlic Bread Crumbs	
Ora King Salmon c ♦	38
Succotash, Sauce Vierge	
Branzino ♦	46
Holy Trinity, Sourdough, Rouille, Bouillabaisse	
Chicken Paillard	38
Fingerling Potato, Piperade, Arugula Salad	
Roasted Duck Breast* c	52
Fig, Almond, Red Quinoa, Haricot Verts, Duck Jus	
Pork Chop*	42
Polenta Cake, Portobello Mushrooms, Cherry Tomatoes, Aged Balsamic	
Hanger Steak*	44
Pommes Anna, Garlic Aioli, Sauce Au Poivre	

SIDES

Broccoli Rabe □ c	11
Roasted Cauliflower & Squash □	11
Pommes Frites □	11
Pommes Purée □ c	11
Freekeh Pilaf □	11