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Shrimp Toast

**Shrimp Spread, 24 Carrot's Bread, Cilantro, Scallions,
Sous Vide Fresh Farm Egg,
Pancetta Crisp.**

17.

Borsch

**Roasted Beets, Butchers Steak, Carrots, Potato, Cabbage,
Bell Peppers, Tomatoes, Black Beans, Sour Cream, Dill.**

16.

Beet Carpaccio

**Sliced Roasted Beets, Beet Puree, Pickled Beets, Beet Crisp,
Beet vinegar, Fermented radish.**

15.

Toro

**Birds Hill Wagyu (100% DNA),
Charcoal Grilled, Turnip, Pickles, Porcini Mushrooms Puree.**

23.

Bone Marrow & Tartar

**Roasted Bone Marrow, Snow Crab, Confit Garlic,
Garlic Chips, Lemon, Bread Crumbs, Sourdough Bread.**

17.

Duck Confit

**Pressed Duck Confit, Wild jam, House Pickles, Veal Jus,
Sea Buckthorn, Seed Crackers.**

17.

Foie Gras

**Seared Foie Gras, Brioche, Apple and Rosemary Jam,
Apples in cognac, Veal Jus.**

20.

Tuna & Veal

**Lightly Seared Tuna & Veal Loins,
Basil Chipotle Butter Sauce,
Compressed Stone Fruit, Stone Fruit Puree.**

17.

Mixed Greens

**Mixed Greens, Pear Vinaigrette, Fresh Pears, Apples, Orange,
Pickled Beets, Radicchio, Candied Pecans & Walnuts,
Blue Elizabeth.**

16.

Arancini

**Risotto Ball, Iberico Ham, Grana Padano,
La Batisseur Cheese, Basil Tomato Sauce.**

15.

Fresh Oysters

3ea

Luke's Sourdough Bread

3.5

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Swordfish

Seared N.S Swordfish Creole,
Tomatoes, Shallots, Thyme, Oregano, Paprika, Celery,
Bell Peppers, Local Maritime Gourmet Mushrooms,
Sautéed Zucchini
37.

Cornish Hen

Charcoal Grilled Cornish hen,
Garlic Lime Paprika Marinade, Braised Hen,
Red Wine Sauce & Hen Jus, Wild Rice, Currants & Apricots,
Seasonal Vegetable.
35.

Striploin

Seared Striploin, Short Rib Croquette, Potato Pave, Greens,
Jus & Tuna Tonnato Sauce.
41.

Halibut

Seared Halibut, Cured Scallop,
Seaweed Broth, Winter Vegetable Local N.S Kelp & Dulse,
Halibut Stock, Nori crisp.
33.

Vegetable

Smoked Maritime Mushrooms,
Pearl Onions, Pinot Noir, Carrots, Polenta, Fresh Herbs,
Carrots, Parsnip crisp.
29. (vegan)

Sunchoke Ravioli

Sunchoke Ravioli, Oulton's Double Smoked Bacon, Peas,
Pecorino, Creamy Peppercorn Sauce, Pangrattato.
31.

Scallop & Shrimp

Seared Scallops, Kataifi Shrimp, Farro,
Seasonal Vegetables, Sea Parsley Chimichurri.
38.

Wild Boar

Charcoal Grilled Wild Boar Rack, Mortadella, Goat Cheese,
Potato Croquette, Greens, Rhubarb Jam, Veal jus.
34.

Foie Gras Burger

Beef Ground In House, Seared Foie Gras,
Preserved Lemon Aioli, Caramelized Onions,
Balsamic Vinegar, Fermented Ramps, Crispy Shallots,
Iceberg Lettuce, Cheddar, Duck Fat Smashed Potato
32.

Rabbit Coq Au Vin

Braised Rabbit in Reserve Malbec, Carrot, Parsnip,
Potatoes, Thyme, Rosemary,
Porcini Mushroom.
35.