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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,  
Sauteed 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

Roasted Squash Cup, Three Bean Stew, Black Beans,  
Chickpeas, Edamame, Coconut Milk,  
Pickles, Root Crisps

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.

## Lamb Shank

Braised Lamb Shank Finished On Charcoal, Toasted Orzo,  
Roasted garlic, Oven Roasted Tomatoes, Greens,  
Tangy Red Pepper & Chili Sauce.

36.

## 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.

## Osso Buco

Braised Veal In White Wine, Mirepoix, Rosemary & Thyme,  
Veal Jus, Gremolata, Greens, Pomme Puree

36.