



**Jacob Brenchley**  
Executive chef • ccc

• **STARTERS** •

**Artisan platter (market)**

artisan cheeses, selection of cured meats, fig almond cake

**CURED CALAMARI 11**

baked radicchio, candied ginger,  
sesame reduction

**SEARED SCALLOPS 12**

prosciutto, endive, more  
& blood orange

**MUSHROOM PASTRY 10**

gornay cheese, rosemary pear compote, vanilla cardamom yogurt

**ESCARGOT FONDANT 13**

basil chestnut pesto, cherry tomatoes, croutons, Pecorino Romano

• **SALADS** •

**FRESH TOMATO SALAD 9**

Seasonal heirloom tomatoes,  
rocket greens, chilies,  
balsamic reduction

**FRISEE SALAD 8**

Frisee greens, shiitake mushrooms, tri-frommage,  
smoked bacon, herb oil

**SI CAESAR 8**

Romaine hearts, herb croutons,  
cheese wafer, pepper julienne

• **SOUP** •

**CARROT SAFFRON** cup 4 bowl 6

Crème fraiche

• **MAIN COURSE** •

**FILET MIGNON (market)**

béchamel macaroni & cheese, red wine demi glace, seven herb salad

**BRAISED BEEF SHORT RIB 32**

roasted onion and potato gratin, cauliflower fondu, tamarind glaze

**PAN ROASTED SEA BASS 26**

snow peas, shiitake mushrooms, pei mussels, soba noodles, red curry coconut broth

**COD FILET 22**

potato gateau, zucchini with cilantro mint gremolata, escargot butter

**SEARED DUCK BREAST 26**

red rice oyster mushroom risotto, pancetta crisp, rosemary pear compote

**ROASTED CHICKEN 19**

winter vegetables, crispy banana, polenta

**PORK TENDERLOIN 23**

parsnip bacon croquette, collard greens, green apple mustard jus, caramelized fennel

**VEGETARIAN**

Chef's daily vegetarian selection

\$6 Spit Fee • Automatic 18% gratuity for parties of 8 or more

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