

THE BUTTERY



STARTERS

Coquilles Saint Jacques 15

day boat scallops, roasted wild mushrooms, garlic panko breadcrumbs, shallot, gruyère, in a big scallop shell

Tuna Tartare 19

sushi grade tuna, avocado, cilantro, ginger, sesame oil, soy sauce, house crisps

MAINS

Pan Seared Icelandic Cod 38

garlic baby spinach, saffron risotto cake, ginger butter sauce

Cabernet-Braised Short Ribs 39

truffled mashed potatoes, oven-roasted broccolini

Wild Mushroom & Radicchio Lasagna 28

smoked mozzarella, gruyere, fontina, parmigiano-reggiano, garlic-bechamel sauce

DESSERTS

Java Lava Cake for Two 15

warm chocolate-espresso molten cake, jamie's vanilla ice cream, toasted hazelnut crunch

Lavender Lemon Bar for Two 15

buttery shortbread, jamie's honey lavender ice cream

Red Velvet Cannoli 12

3 ricotta-cream cheese filled cannolis, red velvet cake, chocolate chips, powdered sugar

PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY BEFORE PLACING YOUR ORDER.
WE SUPPORT THE RESPONSIBLE USE OF FOREST RESOURCES. THIS MENU WAS MADE WITH 100% POST CONSUMER FIBERS.

