

# FOND

## Cold Appetizers

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### Oysters 18

*half dozen, mignonette*

### Hamachi Ceviche 14

*persimmon, cilantro,  
cancha corn, lime*

### Chicken Liver Mousse 12

*pickled red onions, grilled sourdough*

### Korean Beef Tartare 14

*Asian pear, kimchi, nori, rice cake*

### Pâté Du Jour 13

*seasonal accompaniments*

### Salad Du Jour 12

*seasonal accompaniments*

## Hot Appetizers

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### Spanish Octopus 15

*white bean, pancetta, Tuscan kale,  
parmesan*

### Butternut Squash Risotto 13

*Brussels sprouts, pomegranate,  
pumpkin seeds*

### Seared Foie Gras 20

*spiced apples, cream cheese,  
toasted oats*

### Grilled Duck Hearts 12

*cucumber, Tahini yogurt,  
black sesame*

### Crispy Pork Rillettes 12

*truffle parmesan aioli, pickles*

## Main Course

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### “Green Circle” Chicken 29

*Vichyssoise, roasted root vegetables, sherry jus*

### Scottish Salmon 30

*crispy potato terrine, lemon creamed spinach, saffron*

### Scallops 32

*goat cheese gnocchi, butternut squash,  
sage, almonds, brown butter, bacon*

### Pork Belly 28

*aged cheddar grits, broccolini, pork jus*

### Filet Mignon 32

*red bliss potatoes, cipollini onions, roasted garlic,  
spinach, sauce bordelaise*

### Lamb Stroganoff 30

*pappardelle, sour cream, mushrooms, truffle*