

TORBRECK WINES - LONG LUNCH

~ EVRA RESTAURANT ~

CANAPES

FRESHLY SHUCKED OYSTERS

with kelp mignonette

STEAK TARTARE EN CROUTE

raw steak tartare, ceremonial soy sauce

ENTREES

RISOTTO TRICOLORE

rooftop garden basil, milanese, and WA marron

MAINS

45-DAY DRY AGED COPPERTREE FARMS FRESIAN BEEF

w accompainments

ORGANIC MIXED LEAF SALAD

with rooftop garden herb medley & vinaigrette

MOZART MASHED POTATO

creamy mozart mashed potato, w grass-fed butter

TALLOW COOKED SHOESTRING FRIES

with himalayan sea salt

Shared cheese selection

