

Dinner

STARTERS

CRUDITE

edamame dip

\$18

TUNA CRUDO

yuzu, fresno, radish,
mint

\$24

BEEF TARTARE

caper aioli, wild arugula, pickled
spring onions, tomato jam, brioche

\$26

CHILLED PRAWNS

classic horseradish cocktail sauce

\$21

ROASTED EGGPLANT

whipped feta, fig puree, pistachio, mint

\$21

CHEESE BOARD

cornichon, wild berry preserves,
mustard seed, crostini

\$30

SALADS

RICOTTA CAPRESE

tomato, basil, aged balsamic,
salsa verde

\$21

HEIRLOOM MELON & PROSCIUTTO

d'auvergne, fig, chervil

\$21

BABY GEM

grapefruit, shallot vinaigrette,
fine herbs, puffed quinoa

\$18

MAINS

CHARRED OCTOPUS

fennel, frisee, squid ink risotto

\$34

SEARED HALF CHICKEN

roasted seasonal vegetables, jus

\$32

MUSHROOM POLENTA

wild mushrooms, salsa verde

\$27

CACIO E PEPE

*cavatelli, pecorino romano,
white pepper*

\$32

AMERICAN LAMB CHOP

broccolini, romesco sauce

\$35



SHARES

FLAME BROILED RAINBOW TROUT

heirloom tomato, basil, capers

\$48

CÔTE DE BOEUF

embered white asparagus, crispy herb
roasted potato

\$145

Collective
Retreats

MENUS MAY CHANGE DUE TO INGREDIENT SEASONALITY.
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.