



THE
BAKER'S WIFE

BISTRO + BAR

STARTERS

Vadouvan Coconut Mussels 18

French Curry, Basil, Coconut Milk,
Chicken Apple Sausage & French Bread
• GF without French Bread •

GF V Gem Lettuce Salad 10

Pickled Strawberries, Parmesan,
Strawberry Dijon Vinaigrette

GF Cauliflower Chimmichuri 8

Anchovy, Ricotta

GF Pickled Shrimp Cocktail 16

Strawberry, Aquachile, Avocado,
Smoked Olive Oil

GF Duck Frite 14

Shoe String Fries, Duck Confit,
Bordelaise & Fresh Herbs

GF Beef Tartare 18

Black Garlic Mustard, Salt and Vinegar
Potato Hay, Shallot Confit

Brioche Rolls & Interesting Butter 10

MAINS

GF Charcoal Grilled Filet 42

8oz Beef Filet, Crispy Potato Hay,
Tri Colored Peppercorn Au Poivre
and Pea Tendrils

GF Dry Aged Duck Breast 48

Grilled Chicory, Cherry Gastrique,
Blistered Cherries, Foie Gras

Lobster Agnolotti 45

Butter Poached Lobster Tail,
Sweet Corn Sauce, Caviar

Chef's Fresh Fish of the Day MP

Sustainable fish selection based on
the season & Chef's mood

GF Pan Seared Scallops 42

Cauliflower Velouté, Fava Beans,
Shallots, Fennel Pollen

GF Airliner Chicken Breast 34

Black Truffle Farce, Summer Squash,
Pickled Mustard Seed Jus

Lamb Burger 21

Red Dragon Cheddar, Tomato Jam, Arugula,
on Chef Phillip's Brioche Bun with Shoe String Fries

Please inform your server of any allergies or dietary restrictions.

We do not substitute food items on entrée orders.

Modifications are available based on food allergies.

Our kitchen is not allergy-free, and cross-contact may occur.

