

A T A S T E O F
LÉONIE

\$ 7 5

P A N E D E L L A C A S A
CORTO OLIVE OIL, FIG BALSAMIC

A M U S E B O U C H E

P R I M O

CAESAR SALAD

chicory, focaccia crouton, pecorino

ITALIAN WEDDING SOUP

cous cous, HWD chili crisp, pecorino

HOT HONEY & FENNEL RICOTTA

sourdough batard, goat horn, mint

I N T E R M E Z Z O

S E C O N D O

8 OZ HWD STRIP

sunchoke puree, shallot confit, sunchoke chips

MEATBALL POMODORO

sugo, spaghetti, oregano

PRAWNS & POLENTA

tomato beurre blanc, roasted cashews, herb oil

D O L C E F I N E

TIRAMISU

espresso, mascarpone, ladyfingers

MILLE-FEUILLE

pistachio creme, sour cherries



JOSH HEALY
EXECUTIVE CHEF



STEVEN FAIRBAIRN
CHEF DE CUISINE

A T A S T E O F
LÉONIE

W I N E P A I R I N G
\$ 3 5

P A N E , A M U S E ,
P R I M O

PIUZE, VAL DE MER, ROSE
SPARKLING, FRANCE

S E C O N D O

CASSANOVA DI NERI,
SANGIOVESE, TUSCANY ITALY

D O L C E

LEDUC/FROUIN, COTEAUX DU
LAYON, FRANCE

