

SMALL PLATES

CHARCUTERIE

Craft cheese / cured meats / assorted sweet
& savory compliments

Single 12 | For the Table 20

OYSTERS ROCKEFELLER

Sautéed spinach / garlic / anise / parmesan
butter / Japanese bread crumb

18

HARVEST SALAD

Diced Butternut Squash / Kale / Romaine
pepitas / apple / cranberries / cider vinaigrette

7

BLACKENED SHRIMP

Citrus glaze / orange carpaccio / cilantro

12

BEEF CAPRESE

Golden and red beets / brulée goat cheese /
cinnamon balsamic / candied pecan

7

BAKED CAMEMBERT IN CROUTE

Apple purée / Cinnamon Honey

12

BURRATA SALAD

Grilled White Peach / 12 year balsamic / arugula /
tossed walnuts / ciabatta

9

ARTICHOKE CASINO

Crisp prosciutto / roman artichoke /
shaved pecorino / garlic butter

7

MAIN

CHEF'S TASTING

5 course / seasonal selection

For parties of 2-10 we ask that the whole table participate

60

PAN ROASTED HAKE

Lobster Spaghetti squash / sherry cream / toasted pine nuts

28

DRY AGED RIBEYE

Garlic béarnaise / steak frites / grilled asparagus

32

AUTUMN SPICED STATLER CHICKEN

Butternut bread pudding / maple butter / fried brussel sprouts

24

ROASTED SALMON FILET

Chestnut purée / shitake mushroom / potato string

26

BEEF STEW 2 WAY

Seared tenderloin / beef cheek / tallow fried onion /

heirloom baby carrots / ricotta dumpling

32

VEAL OSCAR

Veal cutlet / Maryland crab / grilled asparagus /

béarnaise / potato purée

28

KUROBUTA PORK TENDERLOIN

Prosciutto wrapped / truffle gnocchi / roasted garlic broccoli rabe

28

SEARED LAMB LOIN

Honey mustard crust / cranberry demi glaze /

cashew crumble / fried brussels sprout

30

A LA CART

5

Potato purée | Steak frites | Fried brussels sprouts

Baby heirloom carrots | Grilled asparagus | Broccoli rabe

Truffle gnocchi 9 | Seared foie gras 9

DESSERT

7

DESSERT FLIGHT

Petit assorted dessert sampler

CHEESE

Craft cheese / chocolate confections / fruits / nuts

CHOCOLATE MOUSSE CAKE

Flourless / shaved Belgian chocolate / gold leaf

HAZELNUT CARAMEL PYRAMID

Sea salt caramel crisps chocolate sauce

LEMON TART

Toasted Italian meringue / shaved almond

ESPRESSO CAKE

Ganache / coffee buttercream / whipped cream

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Dessert Drinks

ESPRESSO MARTINI

Espresso / vanilla vodka / Baileys cream /
Godiva / Belgian chocolate

BRANDY ALEXANDER

Brandy / crème de cacao / cream /
nutmeg & chocolate

IRISH COFFEE

Jameson / Baileys / fresh coffee / whipped cream

GRASSHOPPER

Crème de menth / crème de cacao / cream /
Belgian chocolate

HOT TODDY

Jameson / lemon tea / honey / twist
try it with chili liquor for a bite