

First

Lump Crab Cakes Citrus Remoulade	10.
Braised Escargot Garlic Croquette, Oyster Mushroom	7.
PEI Mussels White Wine, Garlic, Leeks, Tomato, Basil	8.
Slow Roasted Pork Belly Spiced Apple Chutney, Pickled Sweet Peppers	8.
Pork Bolognese House Made Tagliatelli, Eggplant	10.
Roast Bone Marrow Parsley Caper Salad, Grilled Focaccia	9.
Mushroom Cappuccino Goat Cheese Foam, Bacon Wrapped Dates	7.

Second

Butternut Apple Bisque Duck Confit	8.
Mixed Field Greens Champagne Vinaigrette	6.
Classic Caesar Organic Romaine, Grana Padana	7.
Blue Cheese Spiced Walnuts, Dried Fruit	8.
Golden Beet Salad Goat Cheese, Fried Walnuts, Sherry Vinaigrette	7.

Featured Wines – Tasting Flight Available

	15/21
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Flor De Raim Cava Brut Non-Vintage Spain	8/36
Staffelter Riesling 2009 Mosel	9/39
Crème de Lys Chardonnay 2010 California	8/32
Alias Cabernet Sauvignon 2008 California	6.5/28
Pennywise Merlot 2008 California	8/32
Zen of Zin 2008 California	9/39

Seafood

Sea Scallops Local Shiitakes, Pumpkin Cream, Roasted Peppers	24.
Salmon Mashed Parsnips, Asparagus	21.
Cobia Puttanesca Ravioli, Polenta, Spinach	19.
Snapper Potato Gnocchi, Roasted Brussel Sprouts, Pancetta	22.
Pompano Broccoli Rabe, Bacon, Garlic, Tomato Tartare	22.

Meat and Poultry

Roasted Chicken Root Vegetables, Citrus Ricotta	16.
Duck Breast Wild Rice Pilaf, Dates, Port Wine Reduction, Arugula Salad	20.
Dry Aged NY Strip Steak Mushroom Risotto, Broccoli	26.
Pork Loin Sausage Stuffed & Bacon Wrapped, Smoked Potato Mash	18.
Braised Lamb Shank White Bean Ragout, Rosemary-Garlic Croutons	19.
Hanger Steak Fingerling Potatoes, Cracked Pepper	17.