

The Menu

Soup of The Day: Chef's selection	12
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	15
Mixed Green Salad: Granny Smith apples, herbs, toasted almonds, lemon, truffled honey	12
Pan Roasted Hudson Valley Foie Gras*: Blueberry, strawberry, warm greens, Banyuls vinegar	22
Romaine Salad: Creamy blue cheese, bacon lardon, diced local tomato, sweet red onion	14
Arugula Salad: Spanish anchovies, roasted peppers, orange supreme, Pecorino Romano cheese, poppy seed dressing	18
Spanish Octopus: saffron-sweet onion sauce, potato, peas, arugula, aged balsamic	22
Gulf Shrimp Ragú: Missouri purple polenta, zucchini, sherry, tomato	20
Tagliolini: Wild black trumpet mushrooms, Parmigiano-Reggiano	22/40
Tagliatelle: Ragú alla'Bolognese (grass-fed beef)	18/35
Stracci: Texas wild boar ragú, arugula, Castelvatrano olives	18/35
Egg Raviolo*: Three cheese, bacon, rosemary, brown butter	20
Mint Tagliatelle: Lamb Ragú, green peas, fennel, lemon, Pecorino Romano	22/40
West Coast Steelhead Salmon*: Roasted potato, artichoke, tomato, Dijon beurre blanc	38
New Zealand Lamb Chops*: Crushed Yukon Gold, carrots, fiddleheads, lamb jus	38
East Coast Yellowfin Tuna*: Parsnip purée, roasted mushrooms, beurre rouge	37
St. George's Bank Scallops*: Crushed potatoes, warm romaine, shiitake mushrooms, lemon truffle sauce	38
Creekstone Beef Tenderloin*: Pomme purée, haricot verts, roasted cauliflower, "Rossini", sauce Bordelaise	42
Double Star Farms Roasted Chicken: Roasted local potatoes, melted leeks, maitake mushrooms, pan jus	34
New Zealand Venison*: Crushed potatoes, broccoli, salsify, Portobello mushrooms, port wine reduction	40

Corkage Fee: \$25 / 750ml bottle.

We politely ask that you do not bring bottles that are currently on our list and limit to two bottles per table.

Additional blue cheese soufflés: \$3. Split Charge: \$5 per dish/course. Substitute gluten free pasta \$5
20% gratuity suggested for tables of 5 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.