

11/13/2015

## **Appetizer**

- Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayo 19
- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 23
- Warm Artichoke, Mustard Mayonnaise, Arugula, Lemon 16
- Kale Salad, Parmesan and Lemon 15
- Autumn Beet Salad, Black Olive and Feta Cheese 18
- Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 23
- Foie Gras Brulé, Apple-Jalapeno Marmalade 22
- Fried Calamari, Basil Salt, Citrus-Chili Dip 16
- Peekytoe Crab Cake, Celeriac Remoulade, Pink Grapefruit, and Ginger 21
- Grilled Maitake Mushroom, La Tur Cheese, Aged Balsamic 18
- Cured Meat and Artisan Cheese Board 26

## **Entrée**

- Fresh Spaghetti with Basil Pesto, Roasted Brussels Sprouts 25
- Rigatoni with Meatballs and Smoked Pepper-Tomato Ragu 26
- Roasted Hake, Black Beans, Avocado and Cilantro 30
- Sautéed Black Sea Bass, Caramelized Cauliflower and Poppy Seed-Buttermilk Vinaigrette 34
- Sesame Crusted Salmon with Sautéed Potatoes, Black Olive and Passion Fruit 30
- Steamed Lobster with Golden Garlic, Ginger, Pea Shoots and Dried Chili 48
- Roasted Dover Sole, Potatoes with Lemon, Herbs and Brown Butter 72
- Cheeseburger with Russian Dressing and Crispy Onions 19
- Roasted Organic Chicken with Artichokes, Shiitakes and Parmesan Jus 29
- Veal Milanese with Parmesan, Escarole and Lemon 32
- Prosciutto Wrapped Pork Chop, Glazed Mushrooms and Sage 38
- Grilled Beef Tenderloin, Garlic, Parsley, Chili 38
- 28 Day Dry Aged Ribeye for Two, Crispy Potato, Herbal Greens 136