



Appetizers

Baby Arugula Salad with Golden Beets, Shaved Fennel Stilton Blue & Citrus Vinaigrette - \$16.50

Butternut Squash Bisque with Slovenian Pumpkin Seeds - \$15.00

Shellfish Crepe of Lobster, Shrimp, Crabmeat & Scallop with Star Anise Glaze - \$20.00

Short Rib & Foie Gras Ravioli with Truffle Butter - \$20.00

Classic Caesar Salad with White Anchovies & Garlic Croutons - \$16.50

Yuzu & Chili Tempura Shrimp with Baby Spinach Salad, Enoki Mushrooms & Onion Dressing - \$20.00

Chicken Liver Mousseline with Onion Jam & Sliced Baguette - \$16.00

Grilled Portuguese Octopus with Green & Ripe Papaya Salad, Cucumber, Red Onion & Cilantro - \$20.00

Prosciutto di Parma with House-made Burrata, Basil & Yellow Beefsteak Tomatoes - \$19.00



Entrees

Smoky Butternut Squash with Potato Mousseline, Broccolini & Crispy Cauliflower with Chèvre Gremolata - \$34.00

Braised Short Ribs of Beef with Truffle Potatoes & Roasted Cauliflower - \$42.00

Grilled Pure Ossabaw Pork Chop with Creamy Polenta & Mostarda - \$40.00

Grilled "Huge" Black Tiger Shrimp with Fava Beans Risotto & Red Wine Glaze - \$42.00

Miso Glazed Salmon with Orzo & Mushroom Ragout - \$39.00

Long Island Duck Breast with Togorashi, Sushi Fried Rice, Snow Peas & Shitake Mushrooms \$44.00

Grilled USDA Prime NY Sirloin 14 Ounces - \$58.00

**Aged & Grilled Cowboy Ribeye (40oz) with Brown Sugar & Cayenne
Creamed Spinach & Gratin Potatoes with Sauce Béarnaise - \$130.00 for Two**



Sides

Cream Spinach with Nutmeg - \$12.00

Cauliflower with Nuoc Cham & Lime Butter - \$12.00

Yukon Potato Puree - \$12.00

Wild Mushroom Risotto - \$12.00



A Selection of Mature Cheeses served with Dried Fruit Compote and Baguette

1 Cheese - \$7.50

3 Cheeses - \$15.50

5 Cheeses - \$24.00

Please inquire about Port Selections to accompany.

***If you have a food allergy, please speak to the owner, manager, chef, or server.**