



3-Course Price Fix Lunch

\$36.00 Per Person

First Courses & Starters

Roasted Butternut Squash Bisque
Toasted Pumpkin Seeds

Coconut Shrimp
Dijon Mustard Sauce

Mousseline of Chicken Liver
Onion Jam & Sliced Baguette

Baby Arugula Salad
*Golden Beets, Shaved Fennel
Stilton Blue Cheese & Citrus Vinaigrette*

Classic Caesar Salad
Shaved Parmesan & Garlic Croutons

Entrees

Grilled Shrimp & Frisée Salad
Endive, Cucumber, Vermont Chevre & Sherry vinaigrette

Hudson Valley Chicken
Wild Mushroom Risotto & Haricot Vert

Short Rib & Foie Gras Ravioli
3 Truffle Butter

Pan-Seared Chatham Cod
Almond Romesco, Potato Puree & Snow Peas

Honey & Sake Glazed King Salmon
*Ragout of Orzo, Broccoli Rabe
Del Cabo Tomatoes & Mushroom Jus*

Desserts

Crème Caramel
Fresh Fruit

Belgian Chocolate Tart
Shortbread & Pistachio Foam

Almond Pound Cake
Blueberry Compote & Candied Almonds

Tiramisu
Espresso & Mascarpone



A Few A la Carte Selections

House Made Garganelli Alla Panna with Braised Short Ribs & Broccolini - \$17.50

Grilled Portuguese Octopus with Green & Ripe Papaya Salad - \$18.00

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14 oz Grilled USDA Prime Sirloin with Truffle Potato & Creamed Spinach - \$55.00

Breast Of Duckling with Sushi Fried Rice & Hakurei Turnip - \$36.00

Jumbo Shrimp with Meyer Lemon Risotto & Red Wine Reduction - \$36.00

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