



Monday, October 21, 2024

:: STARTERS ::

SEARED BLUEFIN TUNA

grapefruit, castelvetrano olives, fennel, fresno chili, pistachio 20

APPLE & FENNEL SALAD

moody blue, walnuts, dried cranberries, white balsamic 16

CRISPY PURPLE POTATOES

caramelized onion dip, chives 14

BEEF TARTARE

celery root chips, horseradish, red wine aioli 19

:: ENTREES ::

HALIBUT

p.e.i. mussels, italian sausage, sweet peppers, cherry tomato, garlic, white wine, lemon 48

SPAGHETTI all'AMATRICIANA

pancetta, san marzano tomatoes, red onion, pecorino romano 32

BERKSHIRE PORK CHOP

autumn vegetable hash, wholegrain mustard sauce 39

PRIME NEW YORK STRIP

grilled portobella mushroom, gorgonzola butter, red wine demi 64

:: COCKTAIL FEATURE ::

AUTUMN OLD FASHIONED

sazerac rye, cinnamon infused vanilla bean syrup, angostura & orange bitters 18

:: WINE FEATURE ::

SAUVIGNON BLANC

villa valentin, 2023, france

10.5/gls 15.5/qt 40/btl

