



Friday, November 29, 2024

**:: STARTERS ::**

**LOUISIANA GUMBO**

*basmati rice, andouille sausage, chicken, cajun broth 14*

**CHEBOOKTOOK OYSTERS**

*Bouctouche Bay, New Brunswick*

*cucumber mignonette, cocktail sauce, lemon 22/44*

**YELLOWFIN TUNA CRUDO**

*calabrian chili crunch, marcona almond, lemon aioli 21*

**APPLE & FENNEL SALAD**

*moody blue, walnuts, dried cranberries, white balsamic 16*

**BEEF TARTARE**

*purple potato chips, horseradish, red wine aioli 19*

**:: ENTREES ::**

**NOVA SCOTIA HALIBUT**

*celery root puree, fregola sarda, marinated sundried tomatoes, olives, capers 48*

**SESAME CRUSTED TUNA**

*stir-fried rice, wakame, sweet soy, pickled ginger, wasabi 46*

**CAVATAPPI**

*sausage, banana peppers, artichokes, spinach, asiago cream 33*

**BERKSHIRE PORK CHOP**

*bacon sunchoke hash, broccolini, wholegrain mustard sauce 41*

**STEAK FRITES**

*filet mignon, shoestring fries, malt vinegar aioli 62*

**:: WINE FEATURE ::**

**CIU CIU GOTICO**

Marche, Italy

*montepulciano, sangiovese*

*12.50 gls, 18.75 qt, 48 btl*

**:: COCKTAIL FEATURE ::**

**AUTUMN OLD FASHIONED**

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

**WHITE COSMO**

*grey goose le citron, st. germain, white cranberry juice, lemon juice 15*

