



*Saturday, November 23, 2024*

**:: STARTERS ::**

**CHEBOOKTOOK OYSTERS**

*Boutouche Bay, New Brunswick  
cucumber mignonette, cocktail sauce, lemon 20/40*

**YELLOWFIN TUNA CRUDO**

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

**SPANISH OCTOPUS**

*fingerling potatoes, celery bell pepper relish, 'nduja aioli 20*

**APPLE & FENNEL SALAD**

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

**BEEF TARTARE**

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

**:: ENTREES ::**

**SESAME CRUSTED TUNA**

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

**ORECCHIETTE BOLOGNESE**

*tomato, red wine, rosemary, reggiano 36*

**BERKSHIRE PORK CHOP**

*twice baked potato, local broccoli, wholegrain mustard sauce 41*

**FILET MIGNON**

*porcini mushroom risotto, grilled asparagus, black truffle butter, red wine demi 62*

**TOMAHAWK RIBEYE**

*whipped potato, asparagus, caramelized onion demi 120*