



Monday, December 30, 2024

**:: STARTERS ::**

**LOBSTER BISQUE**

*brandy, cracked black pepper, chives 18*

**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*

**BERKSHIRE PORK BELLY**

*apple-fennel slaw, toasted pumpkin seeds, bbq jus 19*

**BEEF TARTARE**

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

**:: ENTREES ::**

**SEARED AHI TUNA**

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

**BERKSHIRE PORK CHOP**

*basmati, purple cabbage slaw, hoisin glaze 42*

**PRIME RIBEYE STEAK FRITES**

*shoestring fries, grilled broccolini, malt vinegar aioli 79*

**JAPANESE A5 WAGYU BEEF TENDERLOIN**

*celery root puree, soy glazed shiitakes, charred scallion 125*

**:: WINE FEATURE ::**

**VALDINERA**

Piedmont, Italy

*nebbiolo*

*11 gls, 16.50 qt, 40 btl*

**:: COCKTAIL FEATURE ::**

**WINTER OLD FASHIONED**

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

**WHITE COSMO**

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

