



*Saturday, December 21, 2024*

**:: STARTERS ::**

**WILD ALASKAN KING CRAB**

*drawn butter, cocktail sauce, lemon 56*

**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 ::**

**SESAME CRUSTED TUNA**

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

**CAVATAPPI**

*chicken, prosciutto, button mushrooms, peas, brandy cream 36*

**BERKSHIRE PORK CHOP**

*bacon & sunchoke hash, crispy brussel sprouts, wholegrain mustard sauce 42*

**FILET OSCAR**

*wild alaskan king crab, grilled asparagus, brown butter bearnaise 89*

**:: 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 le citron, st. germain, fresh lemon, white cranberry 15*

