



Sunday, December 29, 2024

:: STARTERS ::

LOBSTER BISQUE

brandy, cracked black pepper, chives 18

WILD ALASKAN KING CRAB

drawn butter, cocktail sauce, lemon 56

YELLOWFIN TUNA CRUDO

calabrian chili crunch, marcona almond, lemon aioli 21

CLAMS CASINO

bacon, bell pepper, buttered breadcrumbs 21

BERKSHIRE PORK BELLY

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

BEEF TARTARE

purple potato chips, horseradish, red wine aioli 19

:: ENTREES ::

JOHN DORY

wild rice, charred broccolini, lemon caper butter 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

