



Tuesday, December 3, 2024

:: STARTERS ::

LOUISIANA GUMBO

basmati rice, andouille sausage, chicken, cajun broth 14

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 ::

CENTER CUT SWORDFISH

spicy chickpea puree, fregola sarda, sundried tomatoes, olives, capers 46

SESAME CRUSTED TUNA

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

CAVATAPPI

baby shrimp, bacon, tomato, banana peppers, honey basil cream 35

BERKSHIRE PORK CHOP

applewood bacon rutabaga hash, crispy brussel sprouts, wholegrain mustard jus 42

PORK OSSO BUCO

whipped potato, grilled broccolini, tomato, red wine, rosemary 48

:: 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

