



Monday, February 3, 2025

:: STARTERS ::

CHEBOOKTOOK OYSTERS

Bouctouche Bay, New Brunswick

cucumber mignonette, bloody mary cocktail sauce, lemon 22/44

SESAME CRUSTED TUNA

wasabi, sweet soy, pickled ginger 21

SALMON TARTARE

cucumber, fennel, radish, calabrian chili 19

STUFFED P.E.I. MUSSELS

pepperoni rice, lemon aioli 18

:: ENTREES ::

HALIBUT

roasted red pepper, celery, olives, capers, lemon butter 48

BERKSHIRE PORK CHOP CUTLET

giardiniera slaw, marcona almonds, 'nduja aioli 42

FILET MIGNON/PRIME NEW YORK STRIP

oyster mushrooms, black truffle butter, red wine demi 65/67





:: COCKTAIL SPECIALS ::

WINTER BEE'S KNEES

hendrick's, pomegranate, fresh lemon, honey 14

WHITE COSMO

citron vodka, st. germain, fresh lemon, white cranberry 15

LITTLE ITALY

woodford reserve bourbon, carpano antica, meletti amaro 16

:: WINE FEATURES ::

NEBBIOLO

valdinera, piedmont, italy

11gls/16.5qt/40btl

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

2021 napa valley, california 97pts

30gls/45qt

FLOWERS PINOT NOIR

2022 sonoma coast, california 93pts

29gls/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT

2022 napa valley, california 92pts

22gls/ 33qt

CAKEBREAD CABERNET

2021 napa valley, california

40gls/60qt

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscany, italy 96pts

30gls/ 45qt



