November 14, 2025

CHEF'S SELECTION

AMUSE BOUCHE

FIRST

ESCAROLE CAESAR SALAD,
MANCHEGO, BOQUERONES

Marchesi Di Barolo, Gavi Di Gavi, Piedmonte, Italy, 2022

SECOND

BUTTER POACHED TROUT,
CRYSTAL FARMS COLLARD
GREENS, CURRY LENTILS

Bastgen Paulinsberg Kabinett, Riesling, Mosel, 2023

THIRD

VEAL CHOP, BONE MARROW,
SMASHED FINGERLING
POTATOES

Château Du Taillan, Grand Vin De Bordeaux, France, 2019

FOURTH

HOT CHOCOLATE SOUP,
HOMEMADE VANILLA ICE
CREAM

Marenco, Pineto Brachetto D'acqui, Italy

MIGNARDISE

Consulting Chef Shaun Doty &
Executive Chef Thomas Jacobs

Four Course Menu, Ninety-Nine Dollars

Four Course Wine Match, Thirty Nine Dollars

Three Course Menu, Eighty-Five Dollars

Three Course Wine Match, Thirty-Five Dollars

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A LA CARTE

AMUSE BOUCHE

FIRST

ESCAROLE CAESAR SALAD,
MANCHEGO, BOQUERONES 22

FILET AMERICAN, PATISSERIE ON MAIN
SOURDOUGH 28

CHILLED BLUE PRAWNS, COMEBACK
SAUCE 30

SECOND

CHARCOAL GRILLED QUAIL, TOAST,
BLACK TRUFFLE, WILD MUSHROOMS 34

KURI SQUASH SOUP, PUMPKIN SEED
OIL, CRANBERRIES 18

BUTTER POACHED TROUT, CRYSTAL
FARMS COLLARD GREENS, CURRY
LENTILS 32

THIRD

ORA SALMON, SEAWEED SALAD, GOLD
OSSETRA CAVIAR, BOURBON BARREL
SOY 48

VEAL CHOP, BONE MARROW, SMASHED
FINGERLING POTATOES 60

ROHAN DUCK, CANE SYRUP, ENDIVE,
JAPANESE PLUM 58

FOURTH

HOT CHOCOLATE SOUP, HOMEMADE
VANILLA ICE CREAM 16

COCONUT MOUSSE, CHOCOLATE CUP,
EXOTIC FRUIT, TROPICAL FRUIT SORBET
16

CHEESE PLATE DU JOUR FRESH
CAPRIOLE GOAT CHEESE, HONEY COMB,
FRIED WALNUTS, PATISSERIE ON MAIN
SOURDOUGH 18

MIGNARDISE