

Auburn, NY

HORS D'OEUVRES

<b>Raw Oysters</b> <i>cocktail &amp; mignonette</i>	<b>MP</b>
<b>Baked Oysters</b> <i>bacon, parmesan &amp; truffle butter</i>	<b>14</b>
<b>Charred Octopus</b> <i>asiago potatoes - ancho chili sauce</i>	<b>19</b>
<b>Pommes Frites</b> <i>spicy aioli</i>	<b>8</b>
<b>Pork Potstickers</b> <i>tangy- sweet chili sauce</i>	<b>9</b>
<b>Tempura Fried Shrimp</b> <i>sweet chili - spicy aioli</i>	<b>13</b>
<b>Fried Green Tomatoes</b> <i>hot sauce &amp; ranch</i>	<b>12</b>
<b>French Cheese Plate - 15</b>	
Comté - Roquefort - Saint Angel - Boursin	
Spicy Soppressata - Poached Pears - Mostarda	
Grilled Bread	

LES SALADES

<b>Roasted Beet Salad 11</b>
<i>mixed greens - crumbled goat cheese - candied pecans lemon vinaigrette</i>
<b>Classic Caesar Salad 9</b>
<i>crisp romaine - garlic croutons - shredded asiago house made caesar dressing.</i>
<b>Salad Lyonnaise 13</b>
<i>frisée salad - poached egg - bacon - garlic croutons dijon vinaigrette</i>
<b>House Side Salad 7</b>
<i>mixed greens - seasonal vegetables - garlic croutons ginger dressing</i>

SAUTEED MUSSELS - 14

ADD: POMMES FRITES +6

- **Spicy Red Curry & Ginger**
- **Bacon & Mushroom**
- **White Wine & Garlic**
- **Pernod, Fennel & Garlic**

HAND ROLLED SUSHI

CUT INTO 8 PIECES -- SERVED WITH WASABI &amp; GINGER

<b>Avocado Cucumber Roll</b> <i>wasabi aioli - scallion</i>	<b>11</b>
<b>California Roll</b> <i>crab stick - avocado - cucumber - sesame seeds - spicy aioli (inside out)</i>	<b>11</b>
<b>Dragon Roll</b> <i>tempura fried shrimp - cucumber - avocado - spicy aioli - eel sauce</i>	<b>13</b>
<b>Ponzu Salmon Roll</b> <i>jicama - avocado - eel sauce - wasabi aioli</i>	<b>12</b>
<b>Spicy Tuna Roll</b> <i>togarashi - lettuce - wasabi aioli - spicy aioli</i>	<b>12</b>
<b>Tempura Scallop Roll</b> <i>roasted red peppers- sriracha - cream cheese</i>	<b>13</b>
<b>Tempura Crab Rangoon Roll</b> <i>cream cheese - green onion - sweet chili sauce</i>	<b>12</b>

SMALL & LARGE PLATES

<b>GRILLED BEEF TENDERLOIN</b> .....	<b>30   41</b>
<i>boursin &amp; chive mashed potatoes - brussels sprouts, carrots - sauce bordelaise</i>	
<b>GRILLED LAMB CHOPS</b> .....	<b>27   35</b>
<i>jasmine rice pilaf - jicama &amp; tortilla slaw - chimichurri - lamb sauce</i>	
<b>BONELESS BRAISED BEEF RIBS</b> .....	<b>29   35</b>
<i>mashed potatoes - roasted root vegetable - mushrooms - bacon lardons - bordelaise add blue cheese +4</i>	
<b>GARLIC &amp; HERB CRUSTED COD</b> .....	<b>17   26</b>
<i>herb roasted potatoes - brussels sprouts - sweet corn - lemon butter sauce</i>	
<b>FAROE ISLAND SEARED SALMON</b> .....	<b>19   28</b>
<i>coconut jasmine rice - shitake mushrooms - carrots - lemongrass beurre blanc</i>	
<b>TOGARASHI SPICED SEARED SCALLOPS</b> .....	<b>29   37</b>
<i>parsnip puree - shaved brussels sprouts &amp; sweet corn hash - beurre verde</i>	
<b>BUTTERMILK FRIED CHICKEN</b> .....	<b>16   25</b>
<i>boneless chicken breast - mashed potatoes - brussel sprouts, carrots, corn - chicken jus - truffle</i>	
<b>GRILLED ANGUS BURGER</b> .....	<b>17</b>
<i>comté cheese - house smoked, thick cut bacon - pommes frites - spicy aioli</i>	

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES  
We Are Unable To Split Checks On Parties Of 6 People Or More