



Fall Dinner Menu

STARTERS

Bisque of Autumn squash

Maple Crème Fraiche and crispy shiitake mushrooms

23

Goat cheese and pistachio soufflé (GF)

Asian pears, pomegranate jus

23

Terrine of roasted beets (GF)

Aged goat cheese, poached mission figs, wild watercress, navel oranges, candied walnuts, navel orange vinaigrette

23

Raviolo

Jumbo lump crab meat, baby spinach, melted provolone cheese, cornichon and coconut broth

29

Roasted chicken quesadilla

Pico de Gallo, avocado relish

25

Pan seared diver scallops (GF)

Roasted butternut squash puree, grilled andouille sausage, piri piri and pomegranate reduction

26

Blue claw crab fritter

Tomato tarragon fondue

28

**** Whipped Ricotta Toast ****

Fig Compote, fresh figs, toasted pistachio and honey drizzle

23

Spicy salmon tartare (GF)

Daikon radish, wakame seaweed salad, serrano dressing

24

**** Half Mac ****

Vermont Cheddar and black truffle oil drizzle

15

**** Parmesan Truffle Fries ****

12

SALADS

Persimmon salad, toasted walnuts, pomegranate, Oregon blue cheese, simple vinaigrette (GF)

19

44&x Caesar salad & aged parmesan crisp

20

Shaved fennel and arugula, aged parmesan, truffle vinaigrette (GF)

19

Mediterranean chopped salad (GF)

20

Wedge of iceberg lettuce, marinated cherry tomatoes, blue cheese dressing (GF)

18

Salad of organic baby greens, marinated teardrop tomatoes, sherry herb vinaigrette (GF)

18

MAINS

Buttermilk fried chicken

Pecans, collard greens, chive waffle, black pepper and maple syrup jus

38

Turkey and wild mushroom meat loaf

wrapped in bacon, old fashioned tomato sauce, creamy mashed potatoes

37

** Maine Lobster and Diver Scallop Risotto **

Lobster butter & frizzled shallots

43

Sautéed breast of duck (GF)

Sweet potato hash, poached mission figs, red wine reduction

53

Garlic & Herb French cut chicken breast (GF)

Grilled sweet Italian sausage, braised asparagus and pan juices

39

** Surf & Turf **

Premium cut filet mignon, Maine Lobster, garlic butter, potatoes au gratin, port wine jus, braised asparagus and baby carrots

60

Pan seared filet mignon (GF)

potatoes au gratin, tart tomato jam, port wine jus

55

Pan roasted mahi-mahi (GF)

Wild mushrooms, baby spinach and goat cheese risotto, bourbon chipotle barbeque glaze

47

Crispy sea bass (GF)

Shiitake mushrooms, braised asparagus, artichokes, saffron mussel broth

45

Grilled sirloin steak frites

52

Sautéed halibut (GF)

Braised asparagus, haricot verts, roasted baby turnip, artichokes, shiitake and hon-shemiji mushrooms, brussels & wild marjoram cognac emulsion

52

Grilled braised short ribs (GF)

Manchego mashed potatoes, roasted wild mushrooms, pancetta and port wine reduction

49

Pistachio crusted rack of lamb

Artichokes, wild mushrooms, gratin, haricot verts, grilled asparagus and pan juices

58

Vermont cheddar macaroni and cheese

truffle oil drizzle

28

Pan Roasted North Atlantic salmon (GF)

Baby spinach, haricot verts, patty pan squash, maitake and shiitake mushrooms, braised artichokes, cashmere tikka masala coconut broth

42

Parmesan crusted tilapia

Creamy polenta, baby spinach, wild mushroom salad and lobster reduction

43

Ancho rubbed pork tenderloin (GF)

Vermont cheddar grits, cranberry apricot chutney

39

44&x hamburger

Brioche Bun, crispy fries and garlic pickle

24

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

DESSERT

Warm apple pie

Tahitian vanilla gelato, caramel drizzle

17

Fallen chocolate soufflé (GF)

Chocolate soup, Tahitian vanilla gelato

16

44&X banana split (GF)

Brûléed banana, salted caramel ~ strawberry ~ banana praline gelato, toasted house made marshmallow, chocolate and caramel sauces

18

Pumpkin brioche white chocolate bread pudding

Vanilla gelato and honey bourbon sauce

16

Peanut butter mousse tart

Caramel sauce, vanilla ~ chocolate ~ malted milk ball gelati

16

Sticky Toffee pudding

Toffee sauce, poached pear, vanilla gelato

17

Sorbet plate (GF)

Tangerine ~ pink champagne ~ blackberry cabernet raspberry soup

17

Gelati plate (GF)

Vanilla ~ strawberry ~ chocolate

17

DESSERT WINES

Essensia Orange Muscat, Quady Winery, Madera, California

21

Distinction Porto, John Croft Special Reserve, Portugal

21

Moscato D'Asti, Garantita, Italy

23

Taylor Fladgate, 10 Year Tawny Porto, Portugal

21

Blueberry Port, Duck Walk Vineyards, Southampton, New York

21

Taylor Fladgate, 20 Year Tawny Porto, Portugal

23

Fonseca Bin 27, Cima Corgo, Portugal

21

Amaro Montenegro, Bologna, Italy

21

Dry Sack Medium, Jerez, Spain

21

Heaven & Hell tee shirts

25

Visa, MasterCard, American Express
suggested gratuity of 20% added on parties of 6 or more