

fresh produce and ingredients arriving daily from regional purveyors and artisans are the focus of our seasonal menus

all menus are subject to change

APPETIZERS

seasonal soup	9
field greens salad mustard citrus dressing add candied nuts and roquefort cheese (2 supp)	8
balsamic roasted beet salad spinach, sunflower seeds and grana padano cheese	12
escargot a la bourguignone garlic herb butter	13
mini vegetable quiches / green salad	12
maryland crab cake / sauce remoulade	15
tuna carpaccio / citrus-ginger dressing	15
barbecued shrimp on skewers honey balsamic drizzle	13
seared foie gras chery gastrique sauce	19

PASTA / RISOTTO

pasta / seasonal vegetables, garlic, olive oil	
½ order	13
full order	25
creamy mushroom risotto pecorino romano cheese	
½ order	13
full order	25

SIDES

8
braised red cabbage and apple compote
garlic-mashed potatoes
hand-cut fries with parmesan reggiano
potato au gratin
spinach / garlic olive oil
freen green beans with garlic, herbs and olive oil
vegetable fricassée
saffron rice

no corking fee
limit 2 bottles per table, additional bottles a fee of \$10 each, not valid on holidays
no substitutions please

ENTRÉES

MAIN COURSE

pan-seared sea scallops / beurre maître d'hôtel / creamy mashed potatoes	29
*roasted salmon / sweet corn balsamic herb dressing	28
sesame-cruste dahi-tuna / soy ginger lime sauce / asian slaw	29
chicken breast milanese, topped with melted brie cheese glazed carrots / lemon butter sauce	24
berkshire pork tenderloin / white bean, spinach / bordelaise sauce	26
balsamic glazed duck breast / red cabbage and apple compote	29
*surf and turf / shrimp and filet mignon potato au gratin / pepper corn sauce	34
braised-short ribs in red wine garlic potato puree / caramelized onions	30
*black angus beef burger toasted brioche, parmesan fries (add \$2 each: caramelized onions, sautéed spinach, french brie, bleu cheese, grana padano)	14

CHEF'S FIVE COURSE TASTING MENU

\$54 pp

FIRST COURSE

seasonal soup

SECOND COURSE

escargot a la bourguignone
garlic herb butter

or

balsamic roasted beet salad
spinach, sunflower seeds
and grana padano cheese

THIRD COURSE

maryland crab cake / sauce
remoulade

or

mini vegetable quiches / green
salad

FOURTH COURSE

*filet mignon medallion
pepper corn sauce

or

pan-seared sea scallops / beurre maître d'hôtel / creamy mashed potatoes

FIFTH COURSE

dessert of the day

or

soufflé

(\$4 supp.)

*consuming raw or undercooked food may increase your risk of foodborne illness
before placing your order, please inform your server of any food allergies in your group
parties of six or more, a gratuity of 20% will be added