

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 8

caesar balsamic dressing

add candied nuts & roquefort cheese (\$2
supp.)

roasted beets salad 13

grana Padano cheese croutons

escargot a la bourguignonne 14

garlic herb butter

vegetable mini quiches 13

green salad

tuna carpaccio 15

soy citrus essence

barbequed shrimp 14

honey balsamic drizzle

seared foie gras 19

cherry gastrique sauce

Maryland crab cake 15

raspberry wasabi

PASTA / RISOTTO

pasta

fresh pesto parmesan regiano

1/2 order 13

full order 25

Creamy risotto alla Milanese

saffron pecorino cheese

1/2 order 13

full order 25

add shrimp 6

SIDES 8

Braised Red cabbage & apple compote

Garlic mashed potatoes

French fries

parmesan reggiano

Potatoes boulangère

Spinach

garlic and olive oil

French green beans

garlic, herbs and olive oil

Steamed Rice



no corking fee

limit 2 bottles per table, additional bottle a fee of \$10 each, not valid on holidays

no substitutions please