



Appetizers

Tuna Tartare

Bigeye tuna tossed in ponzu with avocado, cucumber, mango salsa and wonton chips, topped with peach chili and sriracha aioli

Pappardelle Bolognese

With truffle ricotta and roasted artichoke

Lobster on Toast

Fresh Maine Lobster served on brioche with pickled shallot, fried capers, and crème fraiche

Charred Brussels Sprouts

Tossed in grain mustard vinaigrette with bacon, Locatelli, and toasted hazelnuts

Smoked Duck

Over charred beet puree, maple glazed carrots, crispy wonton, and black cherry gelee

Salads

Classic Romaine Caesar

Topped with croutons

Carrots and Roasted Beets

Tossed in mixed greens with candied walnuts, fried chickpeas, and citrus vinaigrette [G]

Soup

Cream of Mushroom

With Locatelli truffle crisp

Entrees

Crab Crusted Faroe Island Salmon

Served over whipped potatoes and sauteed spinach with a mustard cream sauce [G]

Pan Seared Scallops

Over potato crab hash, asparagus, lemon burre blanc, and a pomegranate glaze [G]

Black Peppercorn Crusted Elk Tenderloin

Foie gras truffle whipped potatoes, asparagus, topped with fried onions, and whole grain mustard cream [G]

Pan Roasted Herb Crusted Berkshire Pork Chop

Over sweet potato smash, charred Brussel sprouts, maple jus, and a beer buttered apple

Classic Surf and Turf

8oz Filet paired with Maine Lobster tail, served over Yukon mashed potatoes, asparagus, and hollandaise sauce

Bison Strip Steak

Served with duck fat fries, roasted tomatoes on the vine, house salad, and au poivre sauce [G]

Seared Chilean Seabass

Over roasted potatoes, sauteed spinach, crab bisque, and citrus caviar [G]

Green Thai Curry

Over Jasmine rice, tofu, and a vegetable medley [V, G]