

Starters

Lobster Bisque GF

Whipped Butternut Squash Cream \$11.95

Winter Mushroom Stuffed Quail

Creamed Celery Root, Swiss Chard, Truffle Reduction \$14.75

Shrimp Indulgence GF

Shrimp Parmesan Grits, Shrimp Sherry Reduction \$13.95

*Steak Tartare**

Truffle Oil, Dijon, Fried Capers, Shallots \$14.50

Green Lip Mussels

Roasted Tomato Pernod, Broth, Italian Sausage, Toasted Fennel, Focaccia Crouton \$14.95

Seared Berkshire Pork Belly GF

Sweet Potato Hash, Quail Egg, Apple Cinnamon Puree, Dried Red Currant Maple Reduction \$15.50

Salads

Roasted Beet, Winter Citrus & Avocado GF

Frissee, Creamed Feta, Purple Onions, Marcona Almonds, Citrus Red Wine Vinaigrette \$12.75

Hydroponic Bibb

Baby Tomatoes, Crispy Pancetta, Toasted Brioche Croutons, Sweet Garlic Parmesan Dressing \$13.95

Rocket Arugula & House Made Ricotta

Crisp Prosciutto, Poached Pears, Pine Nuts, Green Grape Vinaigrette, Grilled Focaccia Bread \$13.25

Bulgur Wheat & Heirloom Apple

Heirloom Apples, Shaved Fennel, Goat Cheese, Hazelnuts, Sun Dried Garlic, Heirloom Apple Vinaigrette \$11.95

Desserts

Tahitian Vanilla Bean Crème Brulee GF

Fresh Berries \$8.95

Peanut Butter & Chocolate GF

Milk Chocolate Peanut Butter Mousse, Peanut Butter Caramel Cream, Butter Honey Ice Cream \$9.75

Fully Loaded Carrot Cake

Heirloom Carrot Cake with Pineapple, Raisins, Walnuts & Coconut, Cream Cheese Mousse \$9.50

Popcorn Pudding GF

Salt & Vinegar Cocoa Almond Mousse, Chocolate Almond Toffee, Chocolate Caramel Popcorn \$9.00

Ruby Red Grapefruit Panna Cotta GF

Citrus Meringue, Honey Chunks, Fresh & Freeze Dried Berries, Sweet Avocado Puree \$9.25

Caramel Brownie

Caramelized Banana Ice Cream, Rum Chocolate Cremeux \$9.75

Main Courses

Grilled Center Cut Swordfish* GF

*Smokey Ivory Lentil Parmesan Purée, Rapini Greens, Roasted Tomatoes,
Sautéed Artichokes, Saffron Puree, Tomato Caper Sauce 37*

Arizona Prime Filet of Beef* GF

*Perigord Truffle Drizzle, Blue Cheese Scented Potato Galette, Cipollini Onions,
Roasted Sun Chokes, Brussels Sprouts, Black Trumpet Mushroom Demi 47*

Muscovy Duck Leg Confit & Duck Ricotta Ravioli

Beet Green Pesto, Charred Cauliflower, Swiss Chard, Roasted Butternut Squash Puree, Grain Mustard Jus 36

Seared Diver Scallops*

House Made Angel Hair Pasta, Chard Cauliflower, Cara Cara Oranges, Black Garlic Puree, Golden Raisin Beurre Blanc 39

Fulton Farms Beer Brined Chicken GF

*Seared Breast & Confit Leg, Piquillo Pepper Pureed Yukon Gold Potatoes,
Roasted Brussels Sprouts, Natural Chicken Jus 29*

Poached Maine Lobster & Seared Diver Scallops

Sweet Honey Dried Corn Griddle Cakes, Baby Winter Carrots, Parsnip Vanilla Puree, Citrus Vanilla Zest Beurre Blanc 49

Coffee Brown Sugar Seared Short Ribs GF

*Crispy Tomato Polenta, Gorgonzola Fondue, Roasted Baby Beets, Caramelized Onions,
Golden Chanterelle Mushroom Sauce 41*

Apple Rosemary Braised Pork Shank GF

*Sherry Brie Risotto, Sautéed Romanesco,
Brandy Scented Portobello Mushrooms, Caramelized Apple Reduction 34*

Prime Strip Loin*

*Sweet Potato Pecan Spoon Bread, Crimini Mushrooms,
Baby Squash, Cipollini Onion, Roasted Beet Puree, Calimyrna Fig Demi 44*

Chef's Daily Featured Dish*

GF. (Gluten Free)

An automatic gratuity of 20% will be added to parties of 6 or more. We ask that all cellular phones and pagers be muted in the dining room.

**Anything served raw or rare, Including: meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.*

Chef's Tasting Menu

*Allow our Culinary Team to Custom Create, A Unique, Five Course Meal for Your Table
89 (Per Person) Table Orders Recommended, With Wine Pairings Add 39.⁹⁵*

Side Dishes

Pancetta Roasted Heirloom Fingerling Potatoes 9.⁵⁰ GF

Braised Baby Artichokes 9.⁷⁵ GF

Shrimp Agnolotti 12.⁹⁵

Seasonal Sautéed Wild Mushrooms 10.⁹⁵ GF

Seasonal Fresh Vegetables 9.⁹⁵ GF

Executive Chef: Anthony DeMuro

Sous Chef: Michael Buchan
