

## RAW

KUMAMOTO OYSTER, YUZU - DAIKON MIGNONETTE	3
HAMACHI, POMELO GRAPEFRUIT, PICKLED FENNEL, YUZU PARSNIP SAUCE	13
PINK PEPPERCORN SEARED BIG EYE TUNA, CAULIFLOWER FONDANT, ASIAN PEAR, AMERICAN CAVIAR	14
CARPACCIO OF SNAPPER, DAIKON, EDAMAME SALAD, BLOOD ORANGE VINAIGRETTE, NORI DUST	14
RAW TASTING (ALL OF THE ABOVE)	18

## FIRST COURSE

STUFFED SQUID, BABY SPINACH, SPICY PINEAPPLE, BLACK TAPIOCA	11
GRILLED RICOTTA SALATA, MASHED BUTTERNUT SQUASH, CRISPY FILO, PICKLED CELERY, SPICY PEPITA	12
DIVER SEA SCALLOPS, MUSSELS, HEARTS OF PALM, CRONES, CRISPY PIGS TAIL	15
BLACK MOLE INFUSED PORK BELLY, CELERY ROOT SLAW, SOURDOUGH CHIPS, QUINCE SAUCE	13
CRISPY WHITE POLENTA, GRILLED EGGPLANT PETALS, CECI, DEHYDRATED PICHOLINE OLIVES	12
OFFAL TERRINE, PICKLED MUSTARD SEED, D'ANJOUR PEAR, FRUIT NUT BREAD CHIPS	12
GRILLED BABY OCTOPUS, EEL TERRINE, POTATO & HORSERADISH SALAD, HEIRLOOM TOMATO, ARUGULA PUREE	13
BROCCOLI SOUP, FOUR YEAR AGED CHEDDR, TRUFFLE RAVIOLO	12
VEAL CHEEK, BLACK KALE, PICKLED ROMANESCO, YUKON GOLD POTATO SAUCE, RED WINE JUS	14

## SALADS

YELLOW AND RED BEETS, SPICY HAZELNUTS, CRISPY SPECK, APPLE	9
BABY ARUGULA, FRISEE, PERSIMMONS, MARCONA ALMONDS, PANCETTA, GRILLED APPLE, ORANGE VINAIGRETTE	11
FIELD GREENS, ROASTED HEARTS OF PALM, BLOOD ORANGE, CASHEW CHEESE, BALSAMIC DRESSING	10

## ENTREES

RAINBOW TROUT, SHITAKE MUSHROOMS, CRAYFISH, CIPPOLINI ONION, LEEK SAUCE	27
HOUSEMADE BIGOLI PASTA, MUSCOVY DUCK, PARMESAN BASIL	26
ANGUS TENDERLOIN, SHORT RIB, MUSTARD SPAETZLE, NAPA CABBAGE & BACON ROLL, SMOKED WHITE RUNNER BEANS	37
HERB CRUSTED WHITEFISH, WILD RICE, BRUSSEL SPROUT LEAVES, PICKLED COCKSCOMB, WINTER SQUASH SAUCE	27
GRILLED MAHI MAHI, LEMON GNOCCI, BRAISED FUNNEL, MAITKE MUSHROOMS, CARROT AND CHAMOMILE BROTH	28
MUSTARD GLAZED PORK SHANK, MIXED BABY VEGETABLES, FAGEOLET BEANS, BLACK GARLIC SAUCE	30
HERBED RISOTTO TART, ROASTED PORTOBELLO, BABY TURNIPS, RICOTTA, BEET PUREE	24

## SIDES

BROCCOLI HASH CANNELLONI WITH GRUYERE	6
CONFIT FINGERLING POTATOES	7
ROASTED ROOT VEGETABLES, MAPLE BOURBON SYRUP	7
BRUSSEL SPROUTS, SAGE BROWN BUTTER	6
CUCUMBER SALAD, FETA, SPICY WALNUTS	8
“MAC & CHEESE” WITH EDAMAME	7

## JOIN US FOR DINNER ON NEW YEARS EVE

SEATINGS AT 5:30 AND 8:30 OFFER SPECIAL PRIX FIXE MENUS.

AT 5:30PM, ENJOY A 3 COURSE PRIX FIXE MENU FOR \$65, AND AT

8:30PM WE ARE OFFERING A 6 COURSE PRIX FIXE MENU AT \$95 WHICH

INCLUDES A CHAMPAGNE TOAST AT MIDNIGHT!

CALL FOR RESERVATIONS

ASK ABOUT OUR SPECIAL GIFT CARD PROMOTION