

APPETIZERS

• BROILED MUSSELS •

Fresh East Coast mussels broiled with applewood smoked bacon and halloumi cheese. Served on a bed of braised cabbage with a "stained glass" sauce composed of a citrus reduction, parsley oil and chili oil.

\$14.00

• GRUYERE CUSTARD •

A savory Antique Gruyere custard served with handmade poppy seed crackers, and warm soffritto: slowly caramelized onions and tomatoes.

\$9.00

• ASPARAGUS TEMPURA •

Lightly battered and deep-fried asparagus served with a tamari, sesame oil dipping sauce.

\$8.00

• CRISPY SWEETBREADS •

Pan seared to a golden brown, served with braised Belgian endive and a Japanese hoisin sauce. Garnished with toasted pistachios and applewood smoked bacon.

\$16.00

• CRAB & AVOCADO •

A colorful parfait of crab accented with a wholegrain mustard cream and avocado, on a bed of tomato confit ringed with herb oil, and topped with mixed microgreens.

\$12.00

• CHINESE PORK DUMPLINGS •

Ginger and shallot seasoned pork dumplings on a bed of cilantro, with a tamarind infused tomato sauce.

\$9.00

• SHRIMP POPPERS •

Battered and deep fried shrimp, served on top of a green papaya salad with a ginger coconut sauce.

\$10.00

* Can be cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Special note our chocolate mousse is made with raw eggs.

ENTREES

• GREEN CURRY SHRIMP •

Pan seared shrimp served on a bed of braised purple cabbage. Served with a green curry sauce and garnished with a carrot coriander salad.

\$22.00

• SAFFRON MONK FISH •

Saffron and garlic marinated monkfish, served with braised leeks and little neck clams. Garnished with a savory saffron and fennel fish broth.

\$24.00

• MOROCCAN CORNISH HEN •

A whole roasted Cornish hen marinated in a Moroccan spice blend. Served with ginger confit of carrot, a whole grain Dijon mustard sauce, and crispy carrots.

\$18.00

• CONFIT OF DUCK LEG •

This ten hour cooking process yields a savory and tender dish. Presented with fingerling potatoes, pickled black grapes and a rich beurre Dijon sauce.

\$26.00

• SEA BASS & RISOTTO •

Chilean sea bass fillet served along side a creamy mushroom risotto and a red wine reduction. Garnished with a turnip and coriander salad.

\$28.00

• BOURBON PORK TENDERLOIN •

A fillet pork tenderloin marinated in Woodford Reserve bourbon, Spanish paprika, and Dijon. Served with a potato gratin, poached pears, and a herbed pork reduction.

\$28.00

• SHORT RIBS •

Beef short ribs slowly braised in red wine, veal stock, and aromatics. Served with creamy polenta, carrots and red wine braised shallots.

\$34.00

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ENTREES

• THAI SCALLOPS •

Searred jumbo sea scallops accompanied by a complex Thai coconut milk sauce, consisting of lemon grass, shallots, garlic, chilies, and kaffir lime leaves ground by hand. Served with mashed potatoes and pickled mustard greens.

\$34.00

• GREEK LEG OF LAMB •

A tender leg of lamb "steak" marinated in shallot and garlic infused yogurt. Served with a coupling of artichoke and fennel. Garnished with a fennel pollen yogurt sauce and arugula micro greens.

\$26.00

• DASHI TUNA STEAK •

A sashimi grade yellowfin tuna steak* pan seared. Served with a fresh dashi broth garnished with daikon, carrot and buckwheat noodles.

\$28.00

• GLAZED VEAL BREAST •

Braised with apple cider, white wine, ginger and aromatic vegetables. Served with heirloom cranberry beans and garnished with a trio of root vegetables.

\$26.00

SIDES

• POTATO GRATIN •

Thinly sliced Yukon gold potatoes, layered and seasoned with thyme and garlic.

\$6.00

• SAUTEED SPINACH •

Accentuated with butter and shallot.

\$4.00

• CONFIT POTATOES •

Organic fingerling potatoes, cooked to perfection.

\$6.00

• CREAMY POLENTA •

Topped with parmesan and chives.

\$6.00

• MASHED POTATOES •

Hand crafted and made fresh daily.

\$4.00

• GINGER CARROTS •

Braised slowly with fresh ginger and a touch of sugar.

\$7.00

• OVEN ROASTED ASPARAGUS •

Roasted with olive oil and sea salt.

\$7.00

• CRANBERRY BEANS •

Braised with chicken broth and aromatics.

\$4.00

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SALADS

• FENNEL SALAD •

Shaved fennel in a shallot and Parmigiano-Reggiano vinaigrette, garnished with a balsamic glaze and Parmigiano-Reggiano chips.

\$5.00 *Mini* \$10.00 *Regular*

• LOBAN SALAD •

Baby greens tossed with a 30-year-old sherry vinaigrette, and sprinkled with crispy garlic chips.

\$4.00 *Mini* \$8.00 *Regular*

• GREEN PAPAYA SALAD •

Julienned green papaya marinated and served in a dressing of lime juice, fish sauce, olive oil and Thai chili peppers. Garnished with fresh cilantro leaves and roasted peanuts.

\$5.00 *Mini* \$10.00 *Regular*

PASTAS

• WILD BOAR BOLOGNESE •

Texas wild boar braised in red wine and aromatics, tossed with our handmade pappardelle pasta and garnished with Parmigiano-Reggiano cheese.

\$11.00 *Bowl* \$22.00 *Plate*

• BUTTERNUT SQUASH RAVIOLI •

Handmade pasta filled with roasted butternut squash and mascarpone. Smothered in a sage infused cream sauce and topped with Parmigiano-Reggiano cheese.

\$9.00 *Bowl* \$18.00 *Plate*

• GREEN OLIVE TAPENADE GNOCCHI •

Freshly made potato gnocchi tossed with a green olive, piquillo pepper, garlic and shallot sauce. Topped with fresh roasted pinenuts and Parmigiano-Reggiano cheese.

\$8.00 *Bowl* \$16.00 *Plate*

• ROASTED ASPARAGUS PENNE •

Penne pasta combined with thinly sliced oven-roasted asparagus, finished with toasted pistachios, Parmigiano-Reggiano and lemon zest.

\$7.00 *Bowl* \$14.00 *Plate*

• LINGUINI & CLAMS •

Our house made linguini, served with littleneck clams, garlic, white wine and clam broth.

\$9.00 *Bowl* \$18.00 *Plate*

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