



Starters

Grilled Squid and Octopus

vinaigrette of chickpeas, tomatoes, toasted garlic, parsley.....16

Cod Cake*

white bean salsa, avocado, lobster fennel salad, cajun rémoulade.....19

Beef Tartare*

hand-chopped american kobe, waffle fries, black truffle emulsion.....18

Hudson Valley Foie Gras Steak

herbed blinis, armagnac butter, caramelized fuji apples, pomegranate syrup.....25

Beef Carpaccio*

gorgonzola rosti cake, parmesan, cipollini onions, balsamic reduction, scallion cream, garlic aioli.....19

Tuna Tartare*

spun cucumber salad, crispy rock shrimp, sesame dressing, scallion cream, whitefish caviar.....18

"Greek" Style Romaine

tomato, cucumber, cracked olives, red onion, feta phyllo triangle, oregano dressing.....15

Boston Bibb Salad

shaved white onions, toasted walnut dressing, mache, maytag blue cheese "shower".....14

Baby Lolla Rosa

shaved red onions, roasted beets, ricotta salata, wild flower honeycomb, tangerines.....14

Traditional Caesar Salad*

olive oil brioche croutons, tomatoes, shaved parmesan.....15
w/ anchovy fillets.....17

Flatbreads

Eggplant Parmigiana

roasted roma tomato, caramelized onions, fresh buffalo mozzarella,
garlicky bread crumbs, pistachio basil pesto.....18

Fiery Chicken Sausage

herbed ricotta cheese, balsamic onions, roasted tomato sauce.....18

Fig & Prosciutto

rosemary crust, sweet & sour fig jam, gorgonzola, prosciutto di parma.....19

Shrimp & Chorizo

imported manchego, roasted garlic crema, silky potatoes, teardrop tomatoes, sexy scallions.....19

Portobello

wild mushroom purée, herb roasted portobello, red onions, fontina cheese, white truffle oil.....17

Lamajoun

spicy moroccan lamb bolognese, smokey baba ghanoush, feta, roma tomatoes, green onions.....18



Pastas

Butternut Squash Tortelli

brown butter, amaretto cookies, sage, parmesan cheese.....24

Ricotta Ravioli

roasted tomato basil sauce, sweet italian sausage, garlic bread crumbs.....25

Veal & Fontina Fazzoletti

rosemary & burgundy braised veal breast, white truffle emulsion, crispy prosciutto.....37

Roasted Maine Lobster Fra Diavolo

stewed tomatoes, seasonal vegetables, saffron rouille, fettuccine pasta.....43

Chicken & Gnocchi

pulled organic chicken, heirloom tomato ragu, handcrafted potato dumplings, basil oil.....32

Short Rib Pappardelle

slow braised ragu, horseradish fondue, heirloom tomato salad, balsamic vinaigrette.....36

Entrées

Pan Seared Northern Halibut

tomato caper risotto, garlicky spinach, citrus beurre blanc, micro greens, lemon segments.....45

Sea Scallops

short rib ragu, arancinis, sautéed brussel sprouts, port wine reduction, balsamic beets.....41

Pacific Sole

pan roasted fingerling potatoes, baby shrimp, acg, lime brown butter meunière.....39

Alaskan Salmon

french lentil cream, spring vegetables, toasted israeli couscous, red wine hollandaise.....36

Brick Oven Roasted Free Range Chicken

country potato cake, garlicky green beans, natural chicken jus, roasted red onion, watercress.....29

Porterhouse Steak

crispy fried lobster mac & cheese, shiraz demi glaze, butter braised broccoli, red pepper purée.....56

Grilled Sirloin

imported roquefort mash, balsamic onion jam, sweet & sour baby shiitake mushrooms.....49

Prime Beef Tenderloin

lump crab cake, caramelized onion potatoes, tempura asparagus frites, red wine glaze.....52

Spit Roasted Pork Chop

turmeric potatoes, celery root purée, honeyed carrots, watercress, cider reduction.....36

Sonoma Rabbit Duet

slow confit leg, asparagus stuffed saddle, sunchoke purée, hunters sauce,
o.j. reduction, spring vegetable succotash.....36

WE ASK THAT YOU REFRAIN FROM CIGAR AND PIPE SMOKING ~ THANK YOU

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*HEALTH NOTICE-CONSUMING RAW OR UNCOOKED MEAT, FISH, OR DAIRY FOODS INCREASES THE RISK OF ILLNESS
NOT ALL INGREDIENTS ARE LISTED, INQUIRE IF YOU HAVE ALLERGIES