

## A P P E T I Z E R S

OYSTERS	<i>Half Dozen 18   Dozen 29</i> <i>Signature Cocktail Sauce   Mignonette</i>
CHAMPAGNE-POACHED SHRIMP 17	<i>Fresh Horseradish   Signature Cocktail Sauce</i> <i>Lemon Wedge</i>
SEARED FOIE GRAS 20	<i>Charred Asian Pear   Toasted Blue Corn Bread</i> <i>Quail Egg   Port Wine Reduction</i>
VANILLA-SCENTED LOBSTER BISQUE 12	<i>Lobster Knuckles   Paprika Oil</i>
TUNA CARPACCIO 14	<i>Wasabi Mousse   Ponzu-Teriyaki Reduction</i> <i>Spicy Mayo   Spiced Rice Cracker</i>
JUMBO LUMP CRAB CAKE 17	<i>Kohlrabi Slaw</i> <i>Orange-Horseradish Marmalade</i>
CHARCUTERIE & CHEESE BOARD 19	<i>Pickled Vegetables   Dry Fruit Mostarda</i> <i>Rustic Bread</i>

## S A L A D S

CAESAR SALAD 12	<i>Crisp Romaine Lettuce   Caesar Dressing</i> <i>Parmigiano Reggiano   Croutons</i>
ROASTED BUTTERNUT SQUASH SALAD 14	<i>Mache &amp; Mizuna Lettuce   Farro</i> <i>Sunflower Seeds   Apple Cider Vinaigrette</i>
HEIRLOOM BEET SALAD 16	<i>Frisée Lettuce   Crumbled Goat Cheese</i> <i>Cashews   Aged Balsamic Honey</i>

## D E S S E R T

CARAMEL APPLE CHEESECAKE 10	<i>Apple Compote   Oatmeal Streusel   White Chocolate</i>
SNICKERS POTS DE CRÈME 9	<i>Milk Chocolate   Almond Croquant   Nougat</i>
KEY LIME CHERRY PIE 9	<i>Graham Cracker Sablé   Cherry Compote   Crème Chantilly</i>
SEASONAL MIXED BERRIES 9	<i>Sabayon</i>
ASSORTED ICE CREAMS & SORBET 7	<i>Please consult your server for the flavors of the day</i>
BISCOTTI PLATE 5	<i>Chef's Weekly Selection, please consult your server for the flavors of the week</i>

## F R O M T H E F A R M S T A N D

ROASTED ACORN SQUASH 23	<i>Moroccan-Spiced Couscous</i> <i>Red Pepper Romesco   Vegetable Mélange</i>
PUMPKIN RAVIOLI 26	<i>Mascarpone-Enriched Pumpkin-Stuffed Pasta</i> <i>Honey Crisp Apples   Tatsoi Greens</i> <i>Sage Brown Butter   Mangalitsa Pancetta</i>

## F R O M T H E S E A

HALIBUT 34	<i>Tri-Color Quinoa   Napa Cabbage</i> <i>Spicy Miso Glaze</i>
SCOTTISH SALMON 34	<i>Sweet Potato Hash   Broccolini</i> <i>Maple-Bourbon Glaze</i>
GRILLED LOBSTER 39	<i>Basmati Rice   Tri-Color Cauliflower</i> <i>Herb &amp; Lime Butter</i>

## F R O M T H E F I E L D

CAST IRON SEARED GRIGGSTOWN CHICKEN 30	<i>Winter Vegetable Risotto   Heirloom Carrots</i> <i>Green Onion Jus</i>
STERLING SILVER FILET MIGNON 39	<i>Piave Cheese-Whipped Potatoes</i> <i>Haricot Verts   Mixed Mushrooms</i> <i>Thyme Demi-Glace</i>
NEW YORK STRIP 42	<i>Confit Parsnips   Bacon-Scented Brussels Sprouts</i> <i>Sauce Au Poivre</i>

## I N D O O R D I N I N G R U L E S

1. Masks are required when you are not at your seat. If you need to use the restroom, please wear your mask from the time you exit the table until you are once again seated.
2. Diners must keep masks on while waiting for food and once their eating and drinking is finished.
3. You can only order food and beverages while seated at your table and only staff can bring them to you.
4. Walking around with food and/or beverages in hand is not permitted.
5. Parties must not exceed tables of 8 and must be 6 feet apart.