



A P P E T I Z E R S

OYSTERS	<i>Half Dozen 18 Dozen 29 Signature Cocktail Sauce Mignonette</i>
CHAMPAGNE-POACHED SHRIMP 19	<i>Fresh Horseradish Signature Cocktail Sauce Lemon Wedge</i>
PORK BELLY & FOIE GRAS 25	<i>Pumpkin Bread Candied Bacon Crumble Apple Cider Reduction</i>
RED KABOCHA SQUASH SOUP 12	<i>Pumpkin Seeds Gourd Oil</i>
TUNA CARPACCIO 18	<i>Wasabi Mousse Yuzu-Teriyaki Reduction Spicy Mayo Spiced Rice Cracker</i>
JUMBO LUMP CRAB CAKE 24	<i>Apple Fennel Slaw Kimchi Aioli</i>
CHARCUTERIE & CHEESE BOARD 26	<i>Pickled Vegetables Dry Fruit Mostarda Rustic Bread</i>

S A L A D S

CAESAR SALAD 13	<i>Crisp Romaine Lettuce Caesar Dressing Parmigiano Reggiano Croutons</i>
ROASTED HONEY NUT SQUASH SALAD 17	<i>Harvest Greens Dried Cranberries Pickled Red Onion Citrus Emulsion</i>
HEIRLOOM BEET SALAD 16	<i>Chives Wild Arugula Black Truffle Pecorino Apple Cider Vinaigrette Sunflower Seed Crumble</i>



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

STUFFED GLOBE EGGPLANT 24	<i>Moroccan Spiced Cous Cous Chick Peas Green Onion Tomato Coulis</i>
WINTER SQUASH RAVIOLI 26	<i>Wilted Spinach Roasted Pears Sage Brown Butter Parmigiano Crumble</i>

F R O M T H E S E A

PACIFICO STRIPED SEA BASS 38	<i>Toasted Farrotto Fairy Tale Eggplants Lobster Corn Nage</i>
LOCH DUART SALMON 39	<i>Quinoa Vegetable Succotash Fiddler's Fermented Honey</i>
BUTTER POACHED LOBSTER 54	<i>Basmati Rice Opal Cauliflower Calamansi Beurre Blanc</i>

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

GRIGGSTOWN CHICKEN 32	<i>Truffled Whipped Potato King Oyster Mushrooms Baby Turnip Parmigiano Velouté</i>
STERLING SILVER FILET MIGNON 52	<i>Butternut Risotto Baby Carrots Charred Cippolini Onion Jus</i>
18 OZ. CEDAR RIVER COWBOY 65	<i>Crushed Pee Wee Potatoes Garlic Scented Broccolini Black Garlic Chimichurri</i>



HAPPY HOLIDAYS

