APPETIZERS

Apple Beggar’s Purse
Sautéed Apples, Onions, Walnuts and Gorgonzola Cheese in Pastry with Thyme Butter Sauce

Tuna Tartare*
with Pickled Eggplant, Capers, Hard Boiled Quail Egg, Lemon Sabayon, and Chive Oil

Pekin Duck Carpaccio
Harmony Ridge Farms Pekin Duck Carpaccio with Black Truffle Cauliflower Aioli, Pickled Cauliflower, Balsamic Pearls, Pine Nuts, and Parmigiano-Reggiano

Stuffed Calamari
Chorizo stuffed Calamari with Eggplant Agrodolce and Roasted Red Bell Pepper Purée

Escargots
Burgundy Helix Snails with Cremini Mushrooms in Creamy Gorgonzola Sauce over Crostini

Red and Gold Beet Carpaccio
with Honeyed Goat Cheese Mousse, Grapefruit, Roasted Blueberries, Papaya, and Tarragon

Foie Gras*
Pan Seared Foie Gras over Apricot-Bacon Chutney and Cherry Gastrique

Octopus
Orange-Cumin Glazed Octopus over Celery Root Cream, Sweet Potatoes, Pomegranate Seeds, and poblano Pepper Purée

Artisan Cheese Plate
Chef’s Nightly Selection of Artisan Cheeses and Accompaniments

SOUP & SALADS

Mixed Green Salad included with Main Course.
Substitute Caesar Salad, Spinach Salad or Soup for an Additional $3

Soup of the Day
7

Mixed Greens Lightly Tossed in a House Made Herb Vinaigrette
6

Traditional Caesar Salad with Parmigiano-Reggiano and House Made Croutons
8

Baby Spinach and Hard-Boiled Quail Egg with Warm Bacon and Maple Vinaigrette
8

Dress up your salad with:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Warm Fried Calamari</td>
<td>3</td>
</tr>
<tr>
<td>Gorgonzola Cheese</td>
<td>2</td>
</tr>
<tr>
<td>Hearts of Palm</td>
<td>2</td>
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<tr>
<td>Goat Cheese</td>
<td>2</td>
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<tr>
<td>Feta Cheese</td>
<td>2</td>
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<tr>
<td>Pine Nuts</td>
<td>3</td>
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</tbody>
</table>
House Salad is included with the Main Course.
Substitute Caesar Salad, Spinach Salad or Soup for an Additional $3

Sea Bass and Lobster
Maine Lobster tail over Sautéed Sea Bass with Saffron Risotto and Lobster Ragù

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Cioppino
Lobster Tail, Shrimp, Scallops, Calamari, Littleneck Clams and Mussels in Spicy Tomato-White Wine Broth with House Made Crostini

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Salmon*

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Scallops*
Sautéed Sea Scallops over Roasted Cauliflower, Butternut Squash, and Cranberry Couscous with Apple Cider-Pancetta Cream Sauce

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Veal Chop*
Grilled Veal Chop and Jumbo Shrimp over Smashed Fingerling Potatoes with Cremini Mushrooms, Capers and Sherry Garlic Butter Sauce with Asparagus

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Elk Chop*
Coffee-Crusted Grilled New Zealand Elk Chop over Sautéed Root Vegetables, Brussels Sprouts, Red Wine Reduction and Rosemary Pesto

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Filet Mignon*
Stilton and Mushroom Duxelles topped Filet Mignon with Kale, Shiitake Mushrooms, Fingerling Potato Hash, and Boursin-Dijon Sauce

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Lamb Tenderloin*
Grilled Lamb Tenderloin over Golden Raisin-Mint Agrodolce Risotto, Pistachio Gremolata and Balsamic Brown Butter

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Veal Osso Buco
Braised Marcho Farms Veal Shank alla Milanese with Gremolata and Thyme Spaetzle

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Mezzaluna
House Made Mushroom and Ricotta Mezzaluna Pasta with Sautéed Spinach, Caramelized Onion-Fig Chutney and Porcini Cream Sauce with Rosemary Breadcrumbs

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*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.