



Wild Mushroom Soup 🌿

Goat's Cheese Crostini, Truffle Foam, Porcini Dust, Chives

Ricotta Anolini en Brodo

Roasted Turnips & Shiitake Mushrooms, Parmigiano

Mission Fig & Burrata Bruschetta

Grilled Rustic Italian Bread, Prosciutto Di Parma, Fig Marmalade, Arugula

Grilled Long Stem Artichokes 🌿 GF

Lemon, Baby Arugula, Roasted Red Pepper Coulis, Shaved Parmigiano

Charred Spanish Octopus GF

Roasted Creamer Potatoes, 'Nduja, Roasted Eggplant, Chimichurri

Grilled Caesar Salad

Poached Lobster, Warm Parmesan Zeppoles, House-made Caesar Dressing, Shaved Pecorino
10 dollar supplement

Slow Roasted Beet Salad 🌿 GF

Green Apples, Mixed Baby Greens, Red Watercress, Coach Farms Goat's Cheese, Toasted Pepitas

Poached Bosc Pear Salad 🌿 GF

Danish Blue Cheese, Radicchio, Frisée & Arugula, Dried Cranberries, Fresh Pears, Five Spice Vinaigrette

Our Signature Sixteen Ounce Bone in Filet Mignon GF

Roasted Garlic Whipped Potatoes, Asparagus, Foie Gras Butter, Demi
45 dollar supplement

Joyce Farms All Natural Chicken Breast

Parsley Spätzle, Caramelized Cipollinis, Roasted Brussels Sprouts, Black Truffle Jus

Jail Island Salmon GF

Wild Mushroom Risotto, Grilled Scallions, Parsley Pesto
Vegetarian Version Available 🌿

Honey Roasted Long Island Duck Breast

Honeynut Squash Purée, Fregola, Swiss Chard, Red Wine Reduction

Roasted Eggplant "Bolognese" 🌿

Pappardelle, Fresh Basil, Toasted Breadcrumbs, Ricotta, Grana Padano

Grilled Pork Chop GF

Sweet Potato & Ginger Mousse, Braised Broccoli Rabe, Cider & Whole Grain Mustard Reduction, Blistered Shishitos

Flourless Valrhona Chocolate Cake GF

Buttermilk Vanilla Bean Ice Cream, Chocolate Ganache

Carrot Cake

Caramelized Pineapples, Cream Cheese Icing

Strawberries & Cream

Macerated Strawberries, Mascarpone Mousse, Strawberry Sorbet, Crumbled Shortbread Cookie

Orange Scented Crème Brûlée

Raspberry Beignets

Crème Fraîche Panna Cotta

Amarena Cherries, Crumbled Strudel

Pumpkin Cheesecake

Brown Butter Gingersnap Crumble, Whipped Cream, Butterscotch, Sugared Cranberries

Three Course Prix Fixe

120 Per Person

Plus tax, gratuity & supplements

🌿 | Vegetarian GF | Gluten Free

Many of our dishes can be made Gluten Free & Vegetarian

Executive Chef Richard Diemer