

STARTERS

### SALT & PEPPER CALAMARI | 12

FLASH-FRIED CALAMARI, SHISHITO PEPPERS, CHARRED LEMON, TOGARASHI, SWEET CHILI, PONZU

### AUTUMN HARVEST SALAD | 12

BABY GREENS, ROASTED BUTTERNUT SQUASH, DRIED CRANBERRIES, POMEGRANATES, GORGONZOLA, PEPITAS, POMEGRANATE VINAIGRETTE

### CHEESE BOARD | 16

FISCALINI CHEDDAR, ST ANDRE BRIE CHEESE, STILTON BLEU, LAMB CHOPPER, DRIED FRUITS, FIG JAM, HONEYCOMB, GRILLED BAGUETTE

### SEARED DIVER SCALLOP AND FOIE GRAS TORCHON | 18

ENDIVE, FRISSE. APPLE, BLOOD ORANGE SEGMENTS, PECAN BUTTER, CARAMELIZED BRIOCHE, CITRUS VINAIGRETTE

### CAESAR SALAD | 12

GARLIC CROUTON, HOUSE DRESSING, WHITE ANCHOVIES

### GNOCCHI CARBONARA | 14

BLACK PEPPER GNOCCHI, BACON LARDONS, SWISS CHARD, PARMESAN CREAM, CURED EGG YOLK

ENTRÉES

### 10oz. BROILED FILET MIGNON | 42

WILD MUSHROOM RISOTTO, WILTED SPINACH, BORDELAISE SAUCE  
ADD 2 JUMBO SHRIMP | 9

### 14oz. BROILED NEW YORK STEAK | 38

GRILLED BROCCOLINI, SMOKED FINGERLING POTATOES, SAUCE AU POIVRE

### GYRO SPICED NEW ZEALAND LAMB RACK | 35

CAULIFLOWER COUSCOUS, MERGUEZ, BABY SPINACH, CHARRED RED ONION, BLISTERED TOMATOES, CRISPY PITA, TZATZIKI SAUCE

### PISTACHIO CRUSTED ATLANTIC SALMON | 26

FARO, BABY BEETS, CIPOLLINI ONIONS, BRAISED ENDIVE, LEMON EMULSION

### FRUTTI DI MARE PASTA | 28

PAPPARDELLE, SHRIMP, LOBSTER, CALAMARI, MUSSELS, SPICY MARINARA, TORN BASIL, GRILLED BAGUETTE