

FIRST AND SECOND COURSES
chilled

Antipasto Plate

local charcuterie, mozzarella, fig, pickled vegetables
16

Poached Duck

rosé, arugula, pickled red onions, sunflower seeds, blood orange coulis
13

Tuna Tartar

cucumber, ginger, soy sherry vinaigrette
14

Wagyu Beef Carpaccio

truffle honey, onion jam, crostini
14

Caesar

truffle, white anchovies, brioche, tomato, lemon
8

Baby Spinach

feta, apple, pine nuts, prosciutto, cider vinaigrette
9

Bibb

dolce bleu cheese mousse, almonds, dried cranberries, cabernet pears, roasted garlic vinaigrette
9

FIRST AND SECOND COURSES
warm

Cauliflower Bisque

truffle oil, brie
6

Osso Bucco Rilette

mushroom, marrow, crostini
10

Sea Scallops

leeks, madeira cream, balsamic reduction
14

Pork Belly

apple, raspberry, onions
13

Green Lipped Mussels

thyme, saffron, tomato, chablis, garlic
13

Grilled Vegetable Salad

tomato, mushroom, zucchini, yellow squash, asparagus, frisée, balsamic reduction
9



MAIN COURSES

Certified Angus Beef Tenderloin

crab, béarnaise, potato, asparagus, carrot

38

Prime New York

sweet potato, bleu cheese, celeriac puree, spinach, cipollini ragu

32

Lamb Rack

lamb pancetta rosemary risotto, arugula, merlot dijon sauce

28

Sea Bass

grits, sage brown butter, heirloom carrot

31

Irish Organic Salmon

shrimp, mussels, onions, tomatoes, fennel, white wine garlic broth

28

Coq Au Vin

mushrooms, lardoons, brussels sprouts, cipollini, brioche

24

Vegetable Wellington

seasonal grilled vegetables, beet coulis, saffron beurre blanc

19

ADDITIONS

Spring Risotto

sweet pea, pecorino romano

6

Lobster Mac'n'Cheese

asparagus, sun dried tomato, 3 cheese mornay

16

Wild Mushrooms

thyme, shallot, chardonnay, lemon

7

Pommes Purée

vermont white cheddar

6

Spinach

creamed or sautéed

7



TASTING MENU

55

WITH WINE

75

Tuna Tartar

cucumber, ginger, soy sherry vinaigrette
prosecco, adami "garbel" italy

Sea Scallop

leeks, madeira cream
balsamic reduction
pinot grigio, alois lagader, italy

Poached Duck

rosé, arugula, pickled red onions, sunflower seeds,
blood orange coulis
pinot noir, river's edge, umpqua valley, oregon

Irish Organic Salmon

celeriac puree, wild mushrooms,
cranberry calvados sauce
merlot, tangley oaks, napa valley, california

~or~

Beef Short Rib

sweet potato, bleu cheese, cipollini ragu
syrach, three saints, santa ynez valley, california

Poached Pear

port, mascarpone, honey, chocolate
warre's 20 Year tawny port



VEGETARIAN TASTING MENU

45

WITH WINE

65

Grilled Vegetable Salad

tomato, mushroom, zucchini, yellow squash,
asparagus, frisée, balsamic reduction
sparkling, chandon "brut" classic nv

Cauliflower Bisque

truffle oil, brie
honig sauvignon blanc, napa valley, california

Spring Risotto

sweet pea, pecorino romano
pinot noir, river's edge, umpqua valley, oregon

Mushroom Bread Pudding

grand marnier syrup, beet puree, orange
merlot, tangley oaks, napa valley, california

Warm Chocolate Cookies

chocolate caramel sauce, raspberry coulis
vanilla ice cream
graham's 6 grapes Ruby Port