



## *Starters*

Sliced Endive and Apples with Blue Cheese, Honey Roasted Walnuts, Shallot Vinaigrette 14

Warm Goat Cheese Fritter, Spiced Poached Pears, Roasted Kale 15

Prince Edward Island Mussels, Spicy Thai Broth, Coconut, Lemongrass and Ginger 17

Maine Lobster and Crab Timbale, Red Pepper Coulis, Mango and Cucumber 21

Candy Cane Beets with Cambozola, Grilled Endives, Apples, Toasted Pistachio and Rocket 14

Grass-fed NY State Sirloin Carpaccio, Caesar Dressing, Baby Red Romaine 17

Butternut Squash Agnolotti with Roasted Chestnuts, Cranberries and Sage 17/29

Filet Mignon Ravioli, Red Wine Braised Short Ribs, Porcini Mushroom Broth 18/30

## *Main Course*

Fillet of Salmon with California Rock Shrimp, Mushrooms, Capers and Lemon 32

Diver Sea Scallops and Gulf Shrimp, Confit Fennel, Confetti Tomato, Lobster Gratinee 34

Pecan Crusted Breast of Chicken, Dried Fruits and Orzo, Dijon Mustard Sauce 29

Grilled Berkshire Pork Chop, Cherry Mustard, Roasted Figs and Red Cabbage 33

Slow Braised Lamb Shank, Parsnip Mash, Gremolata and Roasted Brussel Sprouts 38

Wood Grilled Hanger Steak, Roasted Portobello Mushrooms, Red wine Garlic Butter 34

Juniper Berry Dusted Medallions of Venison, Cranberry Compote, Sweet Potato Pie 42

GLUTEN-FREE AND VEGETARIAN OPTIONS AVAILABLE  
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE  
\$5 PER PERSON PLATING CHARGE FOR OUTSIDE DESSERTS