

# Appetizers

## Oysters

Meyer Lemon Granita | Fennel Pollen | Shallot Mignonette

## Crispy Duck Bacon Bites

Cranberry Relish | Feta | Red Onion | Micro Arugula

## Polenta Fritters Vv

Roasted Bell Pepper | Roasted Garlic Aioli

## Beef Tartare

Horseradish | Creme Fraiche | Rye Crisp

## Tuna Tartare

Blood Orange | Pickled Shallots | Hazelnuts

## Short Rib Arancini

Red Wine Braised Short Rib | Fontina Center | Truffle Aioli

## Mushroom Toast Vv

Wild Mushrooms | Ricotta | Focaccia | Thyme Oil

## Beef Wellington Bites

Mushroom | Prosciutto | Pastry | Horseradish Creme

## Braised Pork & Cabbage Dumplings

Ginger Soy Dipping Sauce

## Charcuterie & Cheese Board

2 Cheese | 2 Meats | Sour Dough | Zinfandel & Balsamic Onion Jam | Candied Walnut | Pickled Vegetables | Seasonal Fruit | Honey

## Leek & Fontina Tartlets Vv

Nutmeg | Black Pepper | Chives

## Sweet Potato Bisque Vv

Apple | Cinnamon | Nutmeg | Thyme

## Tomato & Red Pepper Soup Vv

Blood Orange | Basil Oil | Crostini

## Butternut Squash & Apple Salad Vv

Endive | Ricotta | Cranberries | Pecan | Balsamic Vinaigrette

## Caesar Salad Vv

Parmesan | Roasted Garlic Dressing | Lemon | Sourdough Croutons

## Arugula & Spinach Salad Vv

Radicchio | Gorgonzola | Spiced Almond | Honey-Fig Vinaigrette

## Winter Greens Vv

Lacinato Kale | Pickled Red Onion | Apple Candied Pecan | Maple Dijon Vinaigrette



## Bread Service

### Focaccia Vv

EVOO | Roasted Garlic | Balsamic | Red Chili Flakes | Parmesan

### Parker Rolls

Sea Salt | Roasted Garlic European Butter |

### Baguette Vv

Herbed Goat Cheese | Cranberry-Walnut Tapenade

# Entrees

## Chilean Sea Bass

Miso Glaze | Maitake Mushroom | Bok Choy | Dashi Broth | Soy Marinade Soft Egg

## Halibut en Papillote

Fennel | Citrus | Fresh Herbs | Couscous

## Lobster Risotto

Fra Diavolo Sauce | Parmesan Cheese

## Branzino alla Chitarra

Tagliatelle | Tomato Confit | Perverse Lemon Butter | Basil Oil

## Salmon

Blood Orange Beurre Blanc | Charred Broccoli Rabe

## Potato Gnocchi

Cod | Clams | Leek & White Wine Cream Sauce | Fennel Fronds

## Mussels

Smoked Tomato | Calabrian Chili | Charred Fennel | Grilled Sourdough

## Scallops & Arctic Char

Citrus Glaze | Cauliflower Puree | Dill Oil

## New York Strip

Truffle Demi Glace | Potato Puree

## Beef Ragu

Ricotta Cavatelli | Parmigiano

## Ribeye

Green Peppercorn Cream | Parsnip | Carrot

## Filet Mignon

Red Wine Reduction | Celery Root & Potato Puree

## Flank Steak & Shrimp

Chimichurri | Potato Wedges

## Duck Breast

Cherry Port Wine | Chestnut Polenta | Kale

## Chicken Milanese

Sourdough Crust | Radicchio | Fennel | Citrus | Maple-Mustard Dressing

## Coq Au Vin

Airline Chicken Breast | Lardon | Mushroom | Garlic | Potato Puree

## Chicken Confit

Orecchiette | Leek & White Wine Cream Sauce | Shaved Parmesan | Hazelnut

## Chicken Thighs

Mole Verde | Arroz Blanco | Pickled Red Onion

## Pork Loin & Belly Duo

Apricot-Chili Glaze | Celery Root Puree | Red Wine Reduction

## Pork Chops

Duck Fat Potatoes | Dijon-Herb Veloute

## Lamb Loin

Port & Fig Reduction | Carmelized Onion | Roasted Carrot | Pomegranate

## Butternut Squash Agnolotti Vv

Brown Butter Sage Sauce | Pomegranate | Shallot

## King Oyster "Scallops" Vv

Cider Beurre Blanc | Parsnip Puree | Roasted Carrot

## Lion's Mane Steak Vv

Chimichurri | Roasted Fingerling Salad

## Optional Sides

### Charred Broccolini Vv

Calabrian Chili | Crispy Shallots | Sesame Seeds

### Roasted Carrots Vv

Cumin | Orange | Herb Yogurt

### Baked Mac & Cheese

Smoked Cheddar | Gruyere | Mozzarella

### Cauliflower Vv

Lemon | Caper | Parsley | Breadcrumbs

### Braised Mixed Mushrooms Vv

Thyme | Sherry Vinegar | Compound Butter

### Brussel Sprouts Vv

Mustard Cream | Candied Walnut Crumble | Lemon

Vv = Vegan Option Available

For any allergies, please contact us directly to discuss menu modifications

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# Dessert Menu

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## **Sticky Toffee Pudding**

Toffee Sauce | Vanilla Bean Gelato

## **Chocolate Hazelnut Tart Vv**

Salted Caramel | White Chocolate Whipped Cream

## **Cinnamon Roll Cheesecake**

Cream Cheese Frosting | Maple Glaze

## **Eggnog Creme Brulee**

Ginger Snap Crust | Caramelized Sugar

## **Cranberry Clafoutis**

Vanilla Bean Gelato | Powdered Sugar

## **Mini Tiramisu Layered Cake**

Mascarpone | Espresso | Sponge Cake | Cocoa

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