

NEW YEARS EVE

APPETIZERS

- TUNA POKE 17
mango, avocado, red onion, garlic chili lime dressing
- FALL HARVEST SALAD * (gf) 13
blue cheese, spiced pecans, cranberries, apples, cider vinaigrette
- VEAL & FOIE GRAS TERRINE 22
fig & apple chutney, toasted raisin bread, truffle vinaigrette
- MAINE LOBSTER & BUTTER LETTUCE * (gf) 26
summer citrus, hearts of palm, avocado, marcona almonds, citrus herb dressing
- HEARTS OF ROMAINE SALAD 14
creamy parmesan dressing, brioche crumble, shaved parmesan
- SPICED LAMB MEATBALLS (gf) 16
sweet pepper tomato, harissa yogurt
- BLUE POINT OYSTERS 18
on the half shell, pickled asian vegetables, yuzu jalapeño sauce
- BUFFALO MOZZARELLA SALAD 16
roasted pepper, baby tomato, basil
- JUMBO SHRIMP & LUMP CRABMEAT 36
marie rose & cocktail sauce, lemon

ENTRÉES

- SEARED SEA SCALLOPS * (gf) 44
honeynut squash purée, brussels sprouts, toasted hazelnuts, golden raisin caper emulsion
- ROASTED ORGANIC CHICKEN * 29
spiced sweet potato purée, maple glazed brussels, almonds, cider chicken jus
- RIGATONI 29
braised lamb sugo, mirepoix of vegetables, mint
- SPAGHETTI CHITARRA 26
roasted sweet potato, maitake mushrooms
- GRILLED FILET MIGNON 53
braised short rib, roasted root vegetables, sauce bordelaise
- PAN ROASTED BRANZINO 41
stewed butter beans, broccoli rabe, pine nut pesto
- NY STRIP STEAK 51
wild mushroom, carrots, asparagus, truffle potato mousse
- MISO GLAZED BLACK COD 37
charred broccolini, shishitos, braised radish, sweet soy miso butter
- ROSEMARY RUBBED VEAL CHOP (gf) 59
warm bean, tomato & butter lettuce salad, grain mustard dressing
- HERB CRUSTED LAMB LOIN 44
forest mushrooms, farro & caramelized parsnips, mint lamb sauce