

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
- ROASTED BABY BEETS * (gf) 14

preserved lemon crème fraîche, charred cashew, roasted fennel
- TUNA TATAKI CRUDO 18

shallot soy vinaigrette, petite greens, crispy garlic
- MAINE LOBSTER & BUTTER LETTUCE * (gf) 26

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
- ROASTED ORA KING SALMON 34

toasted quinoa, chick pea & squash, coconut carrot ginger nage
- 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