

Dinner Menu

Sample Menu

Appetizer

- Raw Oysters - 6x – with Side Condiments \$18
Baked Oysters Rockefeller - 6x – Spinach, Bacon and Hollandaise \$20
Tuna Tartare with Cucumber & Avocado in a Lemon Olive Oil Vinaigrette w/ Petite Herb Salad \$18
Seafood Cocktail – Alaskan King Crab, Atlantic Lobster and Black Tiger Shrimp with Avocado Lime Mousse and Classic Cocktail Sauce \$19
Warm Mushroom Salad with Grilled Artichokes and Vegetable Slaw in a Hazelnut Vinaigrette \$17
Castelfranco Salad w/ Heirloom Beets, Frank's Goats Milk Pecorino & Roasted Peppers in a Cherry Vinaigrette \$18
Antipasto Plate for One – Cured and Aged In-House \$24

Mains

- Crisp Gnocchi with Pancetta in a Lemon Gorgonzola Cream Sauce \$22
Lobster Ravioli in a Basil, Olive Oil and Fresh Tomato Broth \$25
Berkshire Pork – Loin, Belly, Chicharron & Alsatian Cabbage w/ Crab Apple Jus \$29
Herb-Crusted Ontario Rack of Lamb with Braised Lamb Shoulder Croquette in a Syrah reduction with Ratatouille \$33
Confit Duck Leg, Crispy Breast & Seared Foie Gras with Sunchokes in Blood Orange Gastrique \$34
Aged Beef Striploin with Shaved Truffles in a Shallot Jus with a side of Parmesan Frites \$40
Catch of the Day – Market Price

Sides

- Roasted Brussel Sprouts with Pancetta \$8
Roasted Mixed Mushrooms \$9
Cauliflower Gratin with Sharp Cheddar \$9

Menu Items Subject To Change.