

Appetizers

JONAH CRAB SALAD

Avocado, Pink Grapefruit, Frisee, Citrus Vinaigrette. \$22

SEARED SHRIMP

Spicy Tomato Sugo, Grilled Garlic & Herb Focaccia. \$21

Pastas

DUCK RAGU FIORE

Cinnamon & Orange Braised Duck, Wild Mushrooms, Pecorino. \$35

SWEET ITALIAN SAUSAGE SPAGHETTI ALLA CHITARRA

Rapini, Garlic & Lemon Aglio e Olio. \$27

Entrées

PROSCIUTTO WRAPPED MONKFISH

Braised Kale & Heirloom Tomato Risotto, Gremolata Compound Butter. \$37

WILD BOAR RACK

Grainy Dijon Dressed Fingerlings, Braised Red Cabbage, Bourbon & Apple Compote. \$44

Chefs Tasting Menu *\$150 for 2*

To Start

FOIE GRAS TORCHON

Compressed Pear, Grilled Brioche, Versus Reduction.

To Follow

BEEF WELLINGTON

Wild Mushroom Duxelles, Thyme Glazed Puff Pastry, Yukon Gold Whipped Potatoes, Roasted Vegetables, Truffle Jus.

To Finish

ALMOND & CHOCOLATE TORTE

Grand Marnier Crème Anglaise.