

EXPERIENCE IT!

Charcuterie & Cheese Board 30

Mini Board 18

assorted imported and domestic meats & cheeses,
garlic rubbed crostini

Wine Pairing: Sparkling White, Cava, Spain, 9/45



APPETIZERS

New Zealand Lamb Lollipops 17

hosin, sriracha, cold soba noodle salad

Graham Cracker Encrusted Calamari 13

fried calamari, anchovy aioli

Grilled Little Neck Clams 15

crisp pancetta, grilled corn, roasted red pepper broth, scallion cream

SOUP/SALAD

Soup Du Jour 9/12 cup/bowl

chef's choice

Arugula Salad 11

baby arugula, red onion, cherry tomatoes, lemon vinaigrette

ENTRÉES

(add fole gras to any entrée + 10)

Chef's Cut 48

select beef, south african spice rub, house-made veal demi-glace, truffled mashed potato, fresh house vegetable

WINE PAIRING: GLASS: BORDEAUX (LEFT BANK), CHATEAU CASTERA, MODOC, FR, 2010 \$18 ~ BOTTLE: CABERNET, HEARST RANCH, CA \$65

Surf & Turf 65

filet of beef, maine lobster tail, truffled mashed potato, fresh house vegetable, veal demi-glace, béarnaise sauce

WINE PAIRING: GLASS: CALLING, PINOT NOIR. CA \$18 ~ BOTTLE: JOSEPH FAIVELEY, GEVREY-CHAMBERTIN LER CRU LA COMBE, FR \$120

Faroe Island Salmon Wellington 42

spinach-cremini mushroom stuffing, citrus bechamel sauce

WINE PAIRING: GLASS: BOURGOGNE BLANC (CHARDONNAY), JJ VINCENT, FR \$12 ~ BOTTLE: CHARDONNAY, LEWIS CELLARS, CA \$75

Wild Mushroom Ravioli 33

walnut-sun dried tomato pesto, baby grape tomatoes, wild mushrooms, baby spinach, garlic cream

WINE PAIRING: GLASS: PINOT GRIGIO BARONE FINI, IT \$11 ~ BOTTLE: BARBERA D'ASTI, CHERSI, PIEDMONT, IT \$65

Statler Chicken Breast 34

house-made gnocchi, roasted corn, spinach, chicken jus

WINE PAIRING: ROSÉ FLEURS DE PRAIRIE, CÔTES DE PROVENCE, FR \$12 ~ BOTTLE: CHARDONNAY, LEWIS CELLARS, CA \$75