



FALL 2023
Executive Chef/Partner Eric Stalnaker



Our **SIX COURSE TASTING MENU**

Thoughtfully designed and prepared, our tasting menu features six courses: an appetizer, soup, salad, sorbet, entrée, and dessert. Served to you with care, each ingredient, texture, and flavor will compliment every dish to tell a story.

Bon appétit!

80

A la carte orders welcome.

Our **APPETIZERS**

- Grilled Quail** _____ 26
Seasoned with sage and served with BBQ aioli, poultry demi-glace, and creamy fennel coleslaw.
- Charcuterie Board** _____ 24
Fresh daily selection of cured meats, cheeses, pâtés or terrines, olives, dips, and mustards.
- Oyster Rockefeller** _____ 26
Blue Point Atlantic oysters topped with wilted spinach, cream, roasted peppers, Pernod, and asiago cheese.
- Spread Plate** _____ 19
Mushroom pate, smoked trout pate, garlic pate, cucumber olive salad, herb oil, chili oil, and crostini.

Our **SOUP**

- Butternut Bisque** _____ 14
Creamy butternut squash bisque with curried honey, toasted pumpkin seeds, and crostini.

Our **SALADS**

- Fall Greens** _____ 16
Fresh greens tossed with quinoa, roasted sweet potatoes, pomegranate, toasted walnuts, tahini vinaigrette, and asiago cheese.
- Asian Salad** _____ 16
Soy angel hair noodles tossed with greens, roasted peppers, Asian vinaigrette, and asiago cheese.

Our **SORBET**

Refreshing, palate cleansing house made sorbet.

No substitutions please.
Please advise your server if you have food allergies or intolerances.

Our **ENTRÉES**

- Filet of Beef Tenderloin** _____ 42
Grilled with our house rub served with herb toast, Dijon mustard demi-glace, and wild mushrooms.
- Striped Bass** _____ 40
Sautéed with tamarind chili sauce served with lemon ginger rice and fried garlic chips.
- Pork Scaloppini** _____ 36
Sautéed pork served with oven-roasted tomato, smoked ham, green onion, gruyere cheese, and smoked demi-glace.
- Vegetarian Delight** _____ 30
Steamed vegetable dumpling, soy garlic chili Korean rice omelet, aji panca miso, rice and vegetable croquet, poblano mayo, and jicama salad.
- Asian Shrimp** _____ 39
Fresh shrimp sautéed with buttered rice noodles, soy garlic chili sauce, green onion, and fried pork belly.
- Chicken Fricassee** _____ 36
Stewed chicken with sherry, chicken broth cream mushrooms, tomato gnocchi, and finished with manchego cheese.

A la carte **SIDES**

- Starch** _____ 7
Market.
- Vegetable** _____ 7
Market.

Our **DESSERTS**

- Cheesecake** _____ 16
Chef's daily selection of house-made cheesecake.
- Bavarian** _____ 16
Mango white chocolate cream on a honey graham crust with walnut lace wafer, mango coulis, and white chocolate cream.
- Lemon Blueberry Crumb Cake** _____ 16
Moist lemon blueberry crumb cake served with blueberry coulis, sweet cream, and lemon curd.
- Apple Strudel** _____ 16
Baked Granny Smith tart apples, butter, cinnamon sugar, and raisins in pastry served with a sweet cream sauce and candied pecans.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.