



Cold Appetizers

Baby Spinach Salad	dressed in a warm veal "bacon" & red wine vinaigrette, boiled egg, tomatoes, red onions, chives	13
Garden Vegetable Salad	tomatoes, carrots, cucumbers, peppers, avocado, snow pea shoots, parsley & lemon vinaigrette	12
Portobello Mushroom and Arugula Salad	port wine reduction, red onions, enoki mushroom, crushed croutons, caesars style mushroom dressing	14
Market Fish Ceviche	please ask server	MP
Seared Beef Carpaccio	herb salad, pickled mustard seeds	14
*Roasted & Marinated Beet Salad	candied walnuts, fresh citrus segments, beet vinaigrette, shaved endive	9.5

Hot Appetizers

*Handmade Gnocchi	duck & chicken confit, roasted portobello mushrooms, fresh thyme, duck jus	18.5
Spicy Merguez Dumplings	juniper scented black mission fig purée, toasted pine nuts	16
*Porcini & Wild Mushroom Consomme	acini di pepe, shitake mushrooms, sliced portobello, fresh herbs	12
Chipotle Spiced Bean Chili	rice, avocado, crispy corn tortilla, cilantro	13.5
Fresh Cod Fritters	frisee, house-made remoulade sauce	13
Crispy Veal Sweetbreads	asparagus purée, marinated tomato, veal glaze, mushrooms	19.5



Main Courses

Citrus Spiced Rack of Lamb	steamed chayote squash, rice, authentic mole rojo	52
Mushroom Scented Rice Noodles	edamame, sprouts, carrot puree, exotic mushrooms, toasted pumpkin seeds	27
Pan Roasted Herb Marinated Chicken Breast	fresh summer succotash, acini di pepe, smoked vidalia onion vinaigrette	28
Steamed Market Fish	vegetable stir fry, rice, ginger scallion broth, black sesame seeds, cilantro	MP
Black Angus Rib Eye Fillet	crushed potatoes, red-wine onion relish, green beans, chives	45.5
*Braised Boneless Short Ribs	barbecue glaze, potato mash, braised kale, cilantro, mustard & celery sauce	43
*Sautéed Duck Breast	duck confit leg, sweet & sour red cabbage, yam fritters, strawberry sauce	39.5
Premium Chatham Cod Fillet	beluga lentil pilaf, spinach, tomato, corn, "seafood" cream	39
First Cut Veal Chop	almond & parsley pesto, summer squash "spaghetti", tuscan tomato & bread ragu, italian olives	49

18% Gratuity will be added to parties of six or more

*denotes signature item

Executive Chef
Michael Gershkovich



Specials*

Breaded Veal Loin

tomatoes, arugula & mushrooms, balsamic

Seasonal Soup Du Jour

please ask server

Chateaubriand dinner for Two

green salad & wine included

Wagyu Beef

fajita style peppers & onions, ground bison

Shallot Glazed Lamb Riblets

served on Mondays

Beef Cheek Ravioli

served on Tuesdays

* Please ask server about availability & pricing

Side Dishes

Corned Beef & Potato Hash	9.5	Glazed Root Vegetables	7
Crushed Yukon Potatoes with chives & extra virgin olive	7	Fresh Summer Succotash with golden raisins	7
Oven Roasted Portobello Mushrooms	9.5	Sweet Yam Fritters	8
French Fries	7	Breaded Zucchini	7
Sautéed Broccolini with Garlic (Aspiration)	8	Sautéed White Asparagus	9



Chef's Tasting Menu

\$100

Seven courses

- Available nightly at the Chef's discretion.
 - Courses are selected by the Chef.
 - Tasting Menus require the participation of the entire table.
 - Chef Mike recommends making a reservation for all tasting menus at least twenty-four hours in advance.
 - With wine paired for three courses: add \$20.
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