FIRST COURSES

JUMBO SHRIMP COCKTAIL

AVACADO, ROMAINE

COCKTAIL SAUCE, LIME

$19

WARM POTATO CRISPS WITH STILTON CHEESE

LEMON-GARLIC AIOLI, FINES HERBS

$12

CEASAR SALAD WITH AGOSTINO RECCA ANCHOVIES

SUNDRIED TOMATO, PARMIGIANO REGGIANO

FOCCACIA CROUTONS

$11

WINTER MINESTRONE

SPICY SAUSAGE, WHOLE WHEAT ORICCHIETTE

ARUGULA PESTO, PARMIGIANO REGGIANO

$10

BASKET OF ASSORTED HOUSEMADE BREADS

$4

WINTER SALAD WITH SLOW ROASTED BEETS

CLEMENTINE, WALNUT, GOAT CHEESE

HONEY-PEPPER VINAGRETTE

$14

OYSTERS ON THE HALF SHELL, “LUCKY LIME”, RASPBERRY POINT, PEI

SMOKED CUCUMBER MIGNONETTE

6 FOR $19 / 12 FOR $37

HOMEMADE BURRATA WITH CITRUS, MANGO PUREE

PROSCIUTTO AND SEEDED CRACKERS

$16

TERRINE OF CHICKEN LIVER AND FOIE GRAS PATE

OLIVES, GRAIN MUSTARD, FIG JAM

TOASTED COUNTRY BREAD

$14

CHARRED CALAMARI WITH SPANISH PAPRIKA

CREAMY POLENTA, MAHON CHEESE AND TOMATO FONDUE

$16