

APPETIZERS

east coast oysters & cucumber-apple mignonette*	5ea
spiced shrimp cocktail & lemon	25
yellowfin tuna tartare with avocado, ponzu, crispy shallots & taro chips*	25
cheddar brioche rolls with cultured butter & bourbon maple syrup	9
deviled eggs with smoked paprika & pickled carrots	12
petite greens with radish, sunflower seeds & house dressing	18
kale with apple, dried cherries, smoked cheddar & candied pistachios	21
butternut squash bisque with creme fraiche & pain d'epices	18

MAIN COURSE

ora king salmon with leeks, parsnip-apple veloute & burgundy truffle	48
bucatini with spicy lobster crema, stacciatella & basil	48
pumpkin ravioli with sage daube & curry oil	38
dry-aged pork chop with swiss chard & ham hock jus	42

HOLIDAY SPECIALTIES

pheasant & root vegetable pot pie	28
wood-roasted turkey breast with giblet velouté & cranberry coulis	42
dover sole meunière with lemon & parsley	85
smoked prime rib with horseradish bernaise & au jus	79
add fresh burgundy truffles to anything	21

SIDES

chestnut & sausage stuffing	16
roasted market vegetables	16
whipped yams & vanilla fluff	16
mushrooms & shallots	18
pomme frites	16
pommes puree	15

*we cook exclusively with avocado oil, olive oil and butter in our kitchen.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have allergies please alert us as not all ingredients are listed.

