

APPETIZER

- roasted butternut squash** 
arugula, black radish, mango, hearts of palm
- *fresh local mussels**
coconut lemongrass
- serrano cured ham**
marinated artichokes, pecorino romano

SOUP

- cream of cauliflower**
chicken quenelles
- beef consommé**
diablotins

SALAD

- sicilian salad**
baby greens, onions, tomato, italian black olives,
capers, red wine vinaigrette
- caesar salad**
traditional garnish
- mixed greens salad** 
choice of dressing

SIDE DISHES

- assorted vegetables**
- stir-fried vegetables**
- mashed potatoes**
- baked potato**
- rosemary potatoes**
- pasta**
choice of sauce: bolognese | tomato  | pesto 

ENTRÉE

- tamarind-braised grouper fillet**
sweet ginger sauce, steamed rice,
stir-fried vegetables
- traditional beef bourguignon**
tagliatelle
- pancetta-wrapped turkey tournedos**
truffle-balsamic jus, potato gnocchi, vegetables
- stuffed roasted tomatoes** 
orzo, mediterranean vegetables,
mushrooms, cashew pesto
- cavatelli**
fresh littleneck clams, garlic-pinot grigio sauce
- *salmon supreme**
rice pilaf, green beans, choron sauce
- *sirloin steak**
certified black angus beef, french fries,
garlic butter rosette
- herb-crusted rotisserie chicken**
mashed potatoes, jus de roti

WINE BY THE BOTTLE

WINE

- 2022 | g rard bertrand ch teau l'hospitalet la clape white blend,
languedoc-roussillon, france 95
- 2022 | honig vineyard & winery cabernet sauvignon, napa valley, california 110

PUT YOURSELF IN OUR HANDS
Tell us about your likes, aversions & allergies

**Public Health Advisory: Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk for
foodborne illness, especially if you have certain medical conditions.*

-  lacto-ovo vegetarian
-  plant-based
-  no-sugar-added