



HAPPY NEW YEAR!!!

A TRIO OF WINTER VEGETABLE SOUPS



FRIED OYSTERS WITH SMOKED SALMON COLE SLAW

FETTUCCHINE WITH BRAISED SHORT RIB RAGU, BASIL GREMOLATA

GRILLED SHRIMP WITH WHITE BEANS AND FENNEL

WILD MUSHROOM RISOTTO WITH PARMIGIANO REGGIANO

TUNA TARTARE, WHITE TRUFFLE OIL AND CHIVE

WARM ASPARAGUS AND LENTIL TABOULEH, ROASTED BEET CREAM



MIXED GREENS, TOASTED WALNUTS AND BLUE CHEESE



SAUTÉED HALIBUT ON A BED OF RATATOUILLE

GRIGGSTOWN CHICKEN BREAST, SPINACH RISOTTO, PORCINI CREAM

GRILLED VEAL CHOP, ROASTED PEAR BUTTER, SWEET POTATO PUREE

FILET OF BEEF, CURED FOIE GRAS, BLACK TRUFFLE SAUCE

BUTTERNUT SQUASH RAVIOLI WITH FRESH HERB BUTTER, ENGLISH PEAS

GRILLED SALMON, LOBSTER MASHED POTATOES, RED WINE SAUCE

GRILLED RACK OF LAMB WITH LAMB SAUSAGE, SCALLOPED POTATOES



DESSERT SELECTION



MENU \$95