

Happy New Year 2024

APPETIZERS

Charcuterie 19

Chef's selection of 2 local cheeses and 2 cured meats, pickled mustard seed, house made jam, spiced mustard, pickled vegetables

Steamed Mussels 16

Steamed in white wine, fennel, stewed tomatoes, and crispy pancetta, served with grilled toast points

Open-faced Lobster Roll 17

Butter poached Maine lobster salad on toasted brioche

BBQ Spare Ribs 15

Bone in pork spare ribs over house-made cole slaw

Chappell Creek Oysters 27

6 oysters on the half shell, preserved lemon mignonette, house made cocktail sauce

Smoked Burrata 15

House-smoked burrata, aged balsamic reduction, butternut squash puree, smoked tomato jam, toasted pistachio

SOUPS & SALADS

Crab and Corn Chowder 11

Topped with popcorn and corn shoots

Roasted Beet Salad 14

Baby arugula, goat cheese smear, roasted beets, shaved fennel, dried cranberries, toasted pistachios, port poppyseed vinaigrette

Panzanella Salad 14

Tomatoes, red onions, toasted bread, basil, red wine vinaigrette

Heart of Romaine 12

Shaved parmesan, herbed crouton ring, house-made Caesar dressing

ENTRÉES

Pistachio Crusted Rack of Lamb 38

Roasted new potatoes, haricot verts, peppercorn demi

Butter Poached Lobster Tail 43

9 ounce lobster tail, cheese tortellini, lobster cream, chive oil

Truffled Swordfish 36

Pappardelle pasta tossed in truffle cream, preserved lemon peel, chive oil

Braised Veal Osso Bucco 38

Braised veal shank, creamy mashed potatoes, baby carrots, turnips, rich demi sauce

Duo of Duck 38

Spiced, seared duck breast and confit of duck leg served over roasted new potatoes, haricot verts, pomegranate molasses glaze

Eggplant Rollatini 24

Fried panko crusted eggplant stuffed with spinach and fresh mozzarella, Israeli couscous, Espagnole sauce and haricot verts

Beef Wellington 40

6 ounce beef tenderloin rubbed with dijon and mushroom Duxelles and wrapped in puff pastry, roasted new potatoes, haricot verts, peppercorn demi

Prosciutto Wrapped Chicken 28

Chicken thighs stuffed with dill goat cheese and spinach, pancetta & red beet risotto, watermelon radish, fennel fronds

Crab Cakes 40

Two jumbo lump crab cakes, rice pilaf, hericot verts, house-made remoulade

DESSERTS

Chocolate Molten Lava Cake 10

Mixed berry salad

Marble Cheesecake 10

Raspberry sauce

Tiramisu 10

Graham cracker rim and chocolate pirouline