

Aperitif

Chambord Royal

Bubbly • Chambord
7

Champagne Cocktail

Bubbly • Sugar Cube • Bitters
7

Brandy Alexander

Brandy • Crème de Cacao • Cream • Nutmeg
7

To Start

Scallops

Squid Ink Risotto • Fennel and Citrus Salad
• Crème Fraiche
16

Caesar Salad

Pink Peppercorn Dressing • Grand Padano
• Sourdough Croutons
12

Cured Duck Breast

Bruleed Pumpkin • Treviso • Hazelnut • Cider
Vinaigrette
14

Lobster Bisque

Cream • Tarragon
12

To Follow

6oz Beef Tenderloin

Brocolini • Rosemary Mashed Potato • Red Wine
Jus • Hollandaise
39

Roasted Chicken

Polenta • Boudin Blanc • Green Beans • Heirloom
Tomato Chutney • Parmesan Crumb
29

Sea Bass

Miso Soubise • Braised Kale • House Smoked
Bacon • Preserved Lemon
45

Lobster Linguine

Butter Poached Lobster • Cured Tomato • Tarragon
Cream Sauce
32

Lamb Loin

Smoked Lamb Neck • Rye Berries • Baby Chard •
Celery Root Puree
39

To Finish

Cheese Board

9

Crème Brûlée

9

Chocolate Cheesecake

9

Specialty Coffees 9

B-52 Kahlua • Grand Marnier • Baileys

Marzipan Cream Amaretto • Baileys

Spanish Kahlua • Brandy

Monte Cristo Kahlua • Grand Marnier