



— *Winter Prix Fixe Dinner Menu* —

APPETIZERS

PARISIAN SALAD Farm Crudit , Baby Greens, Hazelnuts, Warm Walnut Raisin Goat Cheese Crouton, Champagne Vinaigrette

AUTUMN HARVEST VEGETABLE BISQUE Spiced Pumpkin Seeds, Gruyere Grilled Cheese

WILD MUSHROOM & BEEF SHORTRIB RAVIOLI Truffle Pecorino, Black Truffle Emulsion

CRISPY SKIN DUCK CONFIT SALAD** Fris e Lettuce, Clementine, Pine Nuts, Tarragon, Blood Orange Vinaigrette

(\$4- Supplement)

YELLOW FIN TUNA TARTARE Cucumber, Crispy Potato Chips, Chili Vinaigrette (\$4- Supplement)

ENTR ES

GRILLED ANGUS HANGAR STEAK Marble Potato Confit, Leek & Bacon Hash, Saut ed Spinach, "Au Poivre" Sauce, Crispy Shallots

PAN ROASTED ALL-NATURAL CHICKEN BREAST Parmesan Polenta, Black Olive, Preserved Lemon, Broccoli Rabe

HERB MARINATED GULF SHRIMP Saffron Orzo "Paella," Zucchini, Roasted Tomato, Basil

ROASTED BERKSHIRE PORK CHOP** Cranberry Mostarda, Smashed Sweet Potatoes, Tuscan Kale, Maple Vinaigrette

(\$9- Supplement)

CARAMELIZED LOCAL SEA SCALLOPS Acorn Squash Risotto, Crispy Sunchokes, Basil Broth (\$9- Supplement)

DESSERTS

S'MORES 'POT DU CR ME' Chocolate Custard, Toasted Merengue, Graham Cracker Cookie

HONEY MAPLE ROASTED PEAR Sweet Mascarpone Cream, Candied Pecans

CARROT CAKE ICE CREAM SANDWICH Vanilla Gelato, Caramel Drizzle

Choose Two courses for \$33 or Three courses for \$39

(Absolutely No Substitutions Please)

SELECT BOTTLES OF RED & WHITE WINE \$30

*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Contains Nuts