

PLATTERS

platters are built for sharing and can accomodate 3-4 guests

CRUNCHY LETTUCES
shaved vegetable crudité,
three peppercorn dressing,
parmesan
8 | 16

EAST VS WEST
east and west coast oysters
on the half shell, traditional accoutrements
18 | 36

BURRATA
fresh melon, candied pecans,
endive & frisée, melon jam,
grilled ciabatta
14 | 28

SHELLFISH PLATTER
maine lobster, shrimp, oysters on the half shell, king crab legs,
white balsamic mignonette, lemon & tabasco
50 | 100

PAN ROASTED SCALLOPS
spiced carrot purée, heirloom apple, pea shoots, warm tasso vinaigrette
30 | 60

TORCHIO PASTA
local 'nduja, crème fraîche, pickled peppers, charred broccoli, parmigiano reggiano
16 | 32

LAKE SUPERIOR PIKE
p.e.i. mussels, lardon, pearl onion, thumbelina carrot, chowder cream, pea shoots
35 | 60

DRY-AGED ANGUS STRIPLOIN
piperade, mushroom conserva, crispy fried farm egg, shoestring potato, maple red wine jus
70 | 140

DOUBLE CUT PORK CHOP
whipped sweet potato, braised red cabbage, baby kale, tokyo turnip, pecan butter, fall spice vinaigrette
25 | 50

PAN ROASTED DUCK BREAST
pastrami spice, confit fingerling, thousand island, celery, coleslaw, rye crouton, crème fraîche
30 | 55

SIDES

STONE-GROUND GRITS
rosemary butter, marinated cherry
tomatoes, balsamic
14

MARKET SPINACH
honey-thyme vinaigrette,
herb bread crumb,
parmigiano reggiano
16

CRISPY POTATO
truffle balsamic aioli, fine herbs,
sea salt
16

DESSERTS

MAPLE ROASTED PEAR TARTE TATIN
caramelized puff pastry, cookie butter,
szechuan pepper ice cream
16

CHOCOLATE RASPBERRY CREAM PIE
tanzanie dark chocolate mousse, hazelnut
praline cream, raspberry sponge cake, tonka
bean ice cream, feuilletine crust
16

ICE CREAM SANDWICH
passion fruit sorbet, milk chocolate cream,
coconut, mango, banana, tajin
16

THIN MINT POPSICLES
fresh mint ice cream, chocolate cookies, white chocolate
20

**CLASSIC
HOT CHOCOLATE**
finest belgian sustainable
hot chocolate, house-made
marshmallow
9

**WHITE VELVET
SPECULOOS**
finest belgian white hot
chocolate, speculoos spices,
house-made marshmallow
9

**ECUADORIAN SINGLE
ORIGIN HOT CHOCOLATE**
ecuadorian nationale
milk & dark chocolates,
banana infused milk,
house-made marshmallow
11

EXECUTIVE CHEF: CHRISTIAN RAGANO
CHEF DE CUISINE: KEITH POTTER
PASTRY CHEF: JOVE HUBBARD