

PLATTERS

CRUNCHY LETTUCES
shaved vegetable crudité,
three peppercorn dressing, parmesan
9 | 18

BURRATA
heirloom cucumber, seasonal citrus fruit,
winter chicories, spiced pecans,
citrus vinaigrette, grilled ciabatta
14 | 28

OYSTERS ON THE HALF SHELL
chef's selection,
traditional accoutrements
18 | 36

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

PAN ROASTED SCALLOPS
sweet pea purée, english peas, guanciale, pearl onion, shaved carrot & bibb lettuce
30 | 60

BUCATINI CARBONARA
farm egg, smoked ham, english peas, crème fraîche & pecorino romano
18 | 34

GREAT LAKES WALLEYE
p.e.i. mussels, lardon, pearl onion, thumbelina carrot, chowder cream, pea shoots
35 | 60

DRY-AGED ANGUS STRIPLOIN
mushroom conserva, marinated radicchio, goat milk blue cheese, house-made worcestershire steak sauce
70 | 140

CRISPY PORK BELLY
basmati rice, natural jus, fermented turnip, pickled snowpea pea shoot & soy vinaigrette
35 | 60

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

CHARCUTERIE

selection of artisanal cured and dried meats, house-made preserves, grilled bread

COMPOSED CHEESE
16
CHEF'S SELECTION OF 3
house-made, salumi, whole muscle cut
20

CHEF'S SELECTION OF 5
house-made, 2 salumi, whole muscle cuts
30

SIDES

FRIED SPROUTS
red cippo aigre doux,
meyer lemon, praline butter
16

MARKET SPINACH
honey-thyme vinaigrette,
herb bread crumb,
parmigiano reggiano
14

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

DESSERTS

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

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

**TOFFEE COFFEE
ICE CREAM SANDWICH**
white coffee ice cream, milk chocolate
whipped ganache, roasted white
chocolate, banana cream
16

**CHOCOLATE RASPBERRY
CREAM PIE**
tanzanie chocolate mousse, praline cream,
raspberry sponge, tonka bean ice cream,
feuilletine
16

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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