

# 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

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**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, shaved carrot & bibb lettuce  
40 | 60

**BUCATINI CARBONARA**  
farm egg, house-made ham, english peas, crème fraîche & pecorino romano  
18 | 34

**GRILLED SKUNA BAY SALMON**  
smoked potato velouté, new potato salad, watercress, cucumber dill vinaigrette  
30 | 55

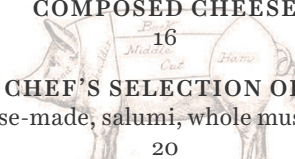
**DRY-AGED ANGUS STRIPLOIN**  
mushroom conserva, marinated radicchio, goat milk blue cheese, house-made worcestershire steak sauce  
70 | 140

**CRISPY PORK BELLY**  
basmati rice, natural jus, fermented turnip, pickled snowpea, pea shoot & soy vinaigrette  
30 | 50

**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

**ROASTED ASPARAGUS &  
DUCK EGG**  
parmesan aioli, soft herbs  
16

**MARKET SPINACH**  
honey-thyme vinaigrette,  
herb breadcrumb,  
parmigiano reggiano  
14

**CRISPY POTATO**  
pickled ramp ranch, soft herbs,  
sea salt  
16

## DESSERTS

**BLOOD ORANGE  
CREAMSICLES**  
white chocolate ice cream,  
blood orange sorbet, hazelnut praline shell  
20

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

**RHUBARB CRISP**  
white chocolate mousse,  
fromage blanc sorbet, yogurt tuile  
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.*

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