

# Happy New Year 2025

## APPETIZERS

### **Sweet Island Kiss Oysters 26**

6 oysters on the half shell,  
mignonette, house made  
cocktail sauce

### **Coconut Mussels 16**

PEI mussels steamed in  
coconut milk, lime juice,  
crushed red pepper, fresh  
ginger, grilled toast points

### **Crab Spring Roll 22**

Jumbo lump crab meat,  
avocado, sweet n sour carrots,  
pea shoots, Napa Cabbage,  
red pepper chili sauce

### **Smoked Burrata 16**

Hickory-smoked burrata, aged  
balsamic reduction, toasted  
pistachio, herbed bread

### **Cheese and Meat Plate 21**

Chef's selection of 2 local cheeses  
and meats, pickled vegetables,  
house-made jam, spiced mustard,  
pickled mustard seeds

### **Steak Tartare 18**

Minced shallots, capers, lemon  
juice, quail egg

## SOUPS & SALADS

### **Lobster Bisque 11**

Finished with truffled lobster  
salad on toasted bread

### **Winter Salad 16**

Sliced apples, dried  
cranberries, toasted pumpkin  
seeds, crumbled bleu cheese,  
mixed greens, apple cider  
vinaigrette

### **Heart of Romaine 15**

Shaved parmesan, herb spiced  
crisp, house-made  
Caesar dressing

### **Baby Arugula Salad 16**

Roasted beets, port wine  
poached pear, goat cheese  
crumbles, port-poppysseed  
vinaigrette

## ENTRÉES

### **Whole Roasted Branzino 38**

Stuffed with lemon and herbs, cous cous salad with pomegranate seeds, haricot verts, lemon herb butter

### **Eggplant Rollatini 26**

Fried panko crusted eggplant stuffed with spinach and mushroom, served with stewed tomatoes and gigante bean ragout

### **Bird in the Nest 32**

Oven-roasted quail stuffed with sausage, sage, and dried cranberries, chilled truffled haricot verts, cranberry chutney

### **Filet Mignon 40**

6 ounce grilled beef tenderloin, smashed new potatoes, grilled asparagus, smoked tomatoes, balsamic reduction

### **Braised Pork Osso Bucco 34**

Wild mushroom risotto, natural au jus, horseradish gremolata, grilled asparagus

### **Lobster Ravioli 29**

Ricotta, mozzarella, and lobster stuffed ravioli tossed with fire tomatoes in a lobster cream sauce

### **Pomegranate Chicken 29**

Airline chicken breast brined in pomegranate juice, cous cous salad, butternut squash, asparagus

### **Rosemary Rack of Lamb 40**

Rosemary crust, wild mushroom risotto, haricot verts, dijon demi sauce, cranberry chutney

### **Seared Sea Bass 36**

Black truffle pasta, truffle cream sauce, fennel herb salad

## DESSERTS

**White Chocolate & Cherry Truffle 12**

**Mocha Coffee Mousse Cake 12**

**Strawberry & Lemon Panna Cotta 12**