

Happy New Year

APPETIZERS

Tuna Crudo 18

Ahi Tuna, preserved lemon, olive oil, caper berries, fresh cracked peppercorn

Steamed Mussels 16

1/2 lb Prince Edward Mussels, white wine, shaved fennel, heirloom cherry tomatoes, garlic, butter

Seared Smoked Pork Belly 16

Smoked tomato chutney, lemon & chive fennel salad

Fried Brussels 14

Crispy bacon, pickled giner aioli, pickled red onion

Mushroom Arancini 16

House-made mushroom and cheese risotto balls, fried crisp, served with marinara

Antipasto Platter 14

Roasted garlic hummus, pesto, roasted red peppers, marinated artichoke hearts, blistered tomatoes, toasted naan

Smoked Caprese 16

House-smoked fresh mozzarella, aged balsamic reduction, heirloom tomatoes, fresh basil on a bed of baby arugula

SOUPS & SALADS

Spinach Salad 13

Baby spinach, port poached onions, roasted beets, candied walnuts, gorgonzola crumbles, port poppyseed vinaigrette

Heart of Romaine 12

Shaved parmesan, smoked tomatoes, house-made Caesar dressing, crispy onions

Roasted Beet Salad 14

Mixed greens tossed in red wine vinaigrette, goat creme, pickled onion, candied walnut

Tomato Gorgonzola Bisque 11

Topped with crab salad on a crostini

ENTRÉES

Pistachio Crusted Rack of Lamb 38

Truffle smashed potatoes, haricot verts, peppercorn demi

Truffled Ahi Tuna 36

Truffle pappardelle pasta, truffle cream, preserved lemon peel, chive oil

Cioppino 32

Prawns, mussels, crab, smoked pork belly served in a tomato fennel broth, grilled dipping bread

Braised Beef Short Rib 38

12 hour braised short rib, roasted brussel sprouts, mushroom risotto, natural jus

Roasted Duck 38

Roasted Maple Leaf Duck, mushroom risotto, roasted brussel sprouts, blackberry peppercorn gastrique

Crab Cakes 40

Two jumbo lump crab cakes, rice pilaf, asparagus, house tartar sauce

Tuscan Crab & Shrimp Pasta 29

Sautéed shrimp, crab, smoked bacon, spinach mixed wit Pappardelle pasta

Eggplant Rollatini 24

Fried panko crusted eggplant stuffed with spinach and fresh mozzarella, Israeli cous cous, Espagnole sauce and haricot vert

N.Y. Strip Steak 40

Smoked paprika dusted 12 oz Angus Beef Strip, parsnip potatoes, roasted brussel sprouts with pork belly, fennel crisps, béarnaise sauce

Prosciutto Wrapped Chicken 28

Chicken thighs stuffed with dill goat cheese and spinach, bacon & red beet risotto, watermelon radish, fennel fronds

Maple Ginger Glazed Salmon 31

Oven roasted salmon, rice pilaf, roasted brussel sprouts

Chicken Parmesan 24

Grilled chicken breast topped with mozzarella and marinara, fresh basil, penne pasta, asparagus

DESSERTS

Chocolate Molten Lava Cake 10

Raspberry sauce and mixed berry salad

Key Lime Tart 10

Mango puree

Crema Pasticcera 10

Rich vanilla pastry cream, lemon gelee, caramelized sugar glass