



Small Plates

freshly-baked rosemary and sea salt focaccia, really good EVOO and 18 year old balsamico	9
caesar salad, confit garlic, roasted tomato, grana padano, parmesan crostini	18
creamy lobster bisque, crème fraiche, dill oil	14
oven roasted local carrots, honey-whipped ricotta, sweet and sour sultana raisins	14
garlic-chili prawns, delicata squash, wilted greens, shallot, red thai curry	20
phyllo wrapped baked brie, orange-whiskey marmalade, brioche, sesame honey	19
mary's garden fall squash salad, arugula, toasted pecans, sherry vinaigrette	16
quiche lorraine, ricotta custard, gruyère, double smoked bacon, fennel-balsamic jam	14
hokkaido scallops, belgiun endive, mild chorizo, jalapeno, pomegranate, lemon	25

Larger Plates

brie & swiss chard stuffed chicken breast, black garlic risotto, cremini mushrooms	36
beef tenderloin, rosemary fondant potato, cognac-peppercorn sauce, broccolini	54
hand-rolled potato gnocchi, confit garlic tomato sauce, provolone cheese, walnut pesto	32
spice-brined pork chop, spaetzle, braised red cabbage, caraway apple velouté	41
miso butter poached sablefish, fragrant wild rice, mushrooms, tarragon beurre blanc	50
confit duck leg, du puy lentils, braised leek, caramelized onion, cranberry glaze	41
seafood pasta, linguine, provençale cream sauce, scallops, shrimp, basil, fennel	40
half rack of herb crusted lamb, nugget potatoes, yellow beets, red wine demi-glaçe	50

*lamb rack takes 35 minutes from when it's ordered to cook and fully rest