

STARTERS

WINE PAIRING

(choice of)

WINTER SALAD

delicate squash, pecans, frisée, aged goat cheese, white balsamic vinaigrette

TUNA CRUDO

dried nori, charred scallion vinaigrette, thai chili

CRAB BISQUE

lump crab, crème fraîche, calabrian oil

CHOPTANK SWEETS OYSTERS

champagne mignonette, chervil, trout roe

BRUT SPARKLING, ROEDERER ESTATE

anderson valley, california NV

PINOT NOIR, BREWER-CLIFTON

santa rita hills, california 2019

ENTRÉES

SIXTY-SOUTH SALMON

parsnips, broccolini, truffle, vinaigrette

WHOLE BRONZINO

asparagus, cipollini onions, cherry tomatoes, lobster reduction

ROASTED LANCASTER CHICKEN

fingerling potatoes, salsa verde, watercress salad

MONTREAL SMOKED SHORT RIB

carrot puree, root vegetables, horseradish crema

FILET MIGNON

creamed spinach, trumpet mushroom, roasted salsify, demi glass

CHARDONNAY, DOMAINE MARC ROY

"LES CHAMPS PEDRIX"

marsannay, burgundy 2018

CABERNET, MT. BRAVE

napa valley, california 2017

DESSERT

CHOCOLATE CRUNCH BAR

peanut butter ice cream, white chocolate crunchies, caramel swirl

CRÈME BRULÉE CHEESECAKE

lemon mousse, candied citrus, macerated berries

SAUTERNES, CHATEAU LOUPIAC-GAUDIET

bordeaux, france 2016

COLHEITA MADEIRA, BROADENT

Madeira, portugal 2006

\$105++

\$40 optional beverage pairing

prices not inclusive of tax or gratuity