



APPETIZERS

Butternut Squash Soup 11
brown butter, caramelized nuts, balsamic drizzle

Caesar Salad 12
hearts of romaine, croutons, parmesan crisps

Tuna & Avocado Salad 16
wasabi caviar, green onions, crispy shallots

Roasted Beets 14
macadamia nuts, truffled goat cheese mousse, hazelnut oil

Endive Salad 12
blue cheese, candied walnuts, champagne vinaigrette

Shrimp Scampi 15
rosemary, burnt lemon, garlic

Prince Edward Island Mussels 14
steamed in white wine, herb pistou and garlic

Kobe Beef Tartare 15
horseradish crème, minced capers, quail egg

Selection of Cheeses 16
seasonal cheeses, dried fruit, nuts



PLEASE JOIN US FOR BRUNCH IN THE GARDEN

SATURDAY & SUNDAY AFTERNOON

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE



ENTREES

Wild Striped Bass 27
ratatouille, tomato water, basil

Day-Boat Scallops 23
cauliflower, brown butter, arugula

Saffron Risotto 24
market squash, parmesan, basil, mascarpone cheese

Homemade Papardelle 14/22
maitake, vermouth, herbs

Pumpkin Ravioli 18
pear, parmesan, sage, szechuan pepper

Organic Chicken 23
curried cous-cous, dried fruit, coconut sauce

Pork 'n Apples 27
double cut pork chop, apple chutney, sweet potato chips

Marinated Bison Hanger Steak 29
grilled red onion, marinated tomatoes, garlic pomme puree

Crispy Cheese Burger with Garlicky Garlic Fries 19
grass fed 8 oz. burger, aged cheddar, sesame seed bun



SIDES

Grilled Cheese Sliders 9

Garlicky Garlic Fries 6

Sautéed Bok Choy 9
crispy shallots, ginger, white soy

Brussels Sprouts 9
bacon, sherry vinegar, pea puree, shoots

