

Winter  
2017



Executive Chef  
Owen Tomaszewski

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**Seasonal Seafood Platter** *per person* **20**

**Oysters**, East or West Coast, Champagne Mignonette 1/2 dozen **18** dozen **32**

**Caviar**, Blini, Malt Vinegar Gelee, Poached Egg Yolk, Crème Fraîche **MP**

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**Mixed Mediterranean Olives** **6**

Stuffed **Medjool Dates**, Basil Goat Cheese, Speck **5**

**Pommes Frites**, Truffle, Aioli, Ketchup **7**

**Roasted Beets**, Whipped Feta, Cara-Cara Balsamic, Crushed Hazelnuts **7**

**White Cheddar Gougères**, Beef and Pork Bolognese **6**

**Parmesan Grilled Cheese**, French Onion & Rutabega Au Jus **7**

**Warm Bread Basket**, Whipped Butter **5**

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**Angus Sirloin**, Parsnip-Carrot Hash, Saffron Apples, Herb Salad **18**

**Tuna Tartare**, Mild Wasabi, Ginger, Cilantro, Sesame Lavosh **14**

**Smoked Mussels**, Rosemary Fumet, Roasted Fennel, Ciabatta **12**

**Togarashi Octopus**, Bok Choy Pistou, Winter Radish, Chickpea Croquette **13**

**Flatbread**, Winter Squash, Housemade Ricotta, Sunflower Sprouts, Balsamic **13**

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Cheeses

Guillote - Fromager D'affinois **5** *all served with housemade accoutrements*

Carr Valley - Mobay **5**

Beehive - Barely Buzzed **6**

Saint Gil D'albio - Garrotxa **5**

Milton Creamery - Prairie Breeze Cheddar **5**

**Cheese & Charcuterie Board** (*pick 6*) **28**

Charcuterie

La Quercia - Speck **6**

Brooklyn Cured Bresaola **6**

Smoking Goose - Guanciale **5**

Olli Salumeria - Genoa Salami **5**

House-Made Pork Rillettes **6**

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**Chocolate Mousse**, Strawberry Syrup, Almond Crumble **9**

**Orange Chiffon Cake**, Raspberry Jam, Sweet Lychee **9**

**Cognac Apple Tart**, Macadamia, White Chocolate **11**