



Menu

APPETIZER

CHOICE OF:

Citrus Hummus roasted rainbow carrots, harissa glaze, broccolini pistou, pepitas, crème fraiche, naan bread

Crab Cakes blue crab, whole grain remoulade, avocado-cucumber salad

Ahi Tuna cherry peppers, ginger-carrot pure, napa cabbage slaw + chive oil

Oysters on the Half Shell chilled, pomegranate mignonette or broiled, maître di butter, pecorino Romano

Goat Cheese baked, heirloom tomatoes, sweet basil, confit garlic + ciabatta

Beet Salad roasted beets, citrus, artisan greens, feta, pickled onions + champagne vinaigrette
Knife and Fork Caesar croutons, tomato, grana Padano

The Dan Wedge baby iceberg lettuce, Nueskes bacon, roasted corn, tomato relish, cucumber, pickled egg + blue cheese
buttermilk dressing

MAIN COURSE

CHOICE OF:

Scallop Risotto asparagus, wild mushrooms, truffle, grana Padano

Maine Lobster poached lobster, peas, pancetta, lobster cream, guitar string pasta

Loup de Mar tomatoes, olives, pickled onion, arugula, parsnip velvet, herbed salsa verde

Truffle Sacchetti mascarpone, asparagus, wild mushrooms, parmesan cream

Amish Roasted Half Chicken Lemon-thyme butter

Short Ribs: wild mushrooms, asparagus, lardons, truffle cream, parsnip velvet

Duck duck breast, butternut squash, asparagus, mushrooms, cherry demi

Delmonico Ribeye +\$20 maître di butter, chimichurri, artisan greens, potato hash

DESSERT

CHOICE OF:

Chocolate Lava Cake raspberry coulis, vanilla bean gelato + whipped cream

Ricotta Cheesecake black cherry

GELATO vanilla, chocolate, or salted caramel

