



APPETIZERS

CRISPY BRIE

Sliced prosciutto, fresh peaches, berry compote, balsamic reduction 20

MARINATED RED BEETS gf/ v

Baby arugula, hummus, olives, quinoa tabbouleh, lemon vinaigrette 17

GEM LETTUCE "CAESAR" SALAD gf opt

Shaved Parmigiano Reggiano, ciabatta croutons, classic dressing 16

CRISPY CALAMARI & ARTICHOKEs

Roasted red peppers, kalamata olives, lime "Caesar" aioli 21

PRINCE EDWARD ISLAND MUSSELS gf opt

Bacon, caramelized shallots, tomato, toast points, white wine garlic broth 22

PARMIGIANO PARISIENNE GNOCCHI veg

Roasted corn, grape tomato, basil, tomato fonduta,, shaved Parmigiano Reggiano 19

GRILLED SPANISH OCTOPUS gf

Crispy potatoes, roasted red peppers, capers, olives, romesco sauce 27

SPICY TUNA TARTAR gf

Guacamole, shallot crème fraiche, sriracha mayo, crispy corn tortillas 25

Gluten free-gf Vegetarian-veg Vegan-v Optional-opt

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

PACCHERI "BOLOGNESE"

Cabernet braised beef ragout, fresh ricotta, arugula pesto 30

WILD MUSHROOM FARRO "RISOTTO" veg gf opt

Grape tomatoes, corn, peas, shaved parmigiano, mushroom broth 28

GOFFLE FARMS PAN ROASTED CHICKEN BREAST "MARSALA" gf opt

Sauteed wild mushrooms, jersey corn, truffle whipped potatoes, marsala sauce 32

GRILLED FILET MIGNON "STEAK FRITES" gf

Parmigiano-truffle fries, spinach, foie gras butter, tarragon chimichurri 54

PAN ROASTED ARCTIC CHAR gf

Quinoa salad, cucumber tzatziki, baby arugula, grape tomato salsa 40

SAUTEED SEA SCALLOP "PAELLA" gf

Shrimp, mussels, peas, roasted peppers, chorizo, basmati rice, tomato saffron broth 45

GRILLED GRAN RESERVE PORK CHOP gf

Warm crispy potato-bacon-shallot salad, brussel sprout vegetable slaw, peach whole grain mostarda 42

SIDES

PARMIGIANO-TRUFFLE FRIES 13 ROASTED BACON BRUSSEL SPROUTS 14

CREME FRAICHE/TRUFFLE WHIPPED POTATOES 14

Please inform your server of any allergies/dietary restrictions.

Sharing/Splitting Entrees charge \$6.00

Diners bringing outside celebration cakes \$3.50 slicing and plating fee per person.

Parties of 6 or more are subject to a twenty percent gratuity.

Executive Chef/Owner Adam Weiss

