



RESTAURANT WEEK 2017

FEATURED WINES

STERLING CABERNET VINTNER'S RESERVE 30.17
SONOMA CUTRER CHARDONNAY SONOMA COUNTY 30.17

SOUPS

LOBSTER CORN CHOWDER *Cup 6. / Bowl 9.*
FRENCH ONION SOUP *Cup 6. / Bowl 9.*

STARTERS

FRESH OYSTERS ON THE HALF SHELL
 $\frac{1}{2}$ DOZEN 16. / FULL DOZEN 30.
Daily Selection of Fresh Oysters Served Over Crushed Ice, with Pink Peppercorn Mignonette

CHARCUTERIE BOARD 20.17
Prosciutto Di Parma, Sopressatta, Pork Belly, Stilton Bleu Cheese, First Light Farms Local Goat Cheese, Giardiniera, Beet Pickled Eggs, Whole Grain Mustard, Grilled Crostini

BRUSCHETTA PLATTER 20.17
Saffron Tomato Confit, Tomato Jam, Marinated Olives, Roasted Red Peppers, Grilled Baguette, Fresh Mozzarella, Roasted Portabella Mushrooms, Heirloom Tomatoes, Basil Vin, Fresh Pesto

ENTREES

ROASTED BRUSSELS SPROUTS CARBONARA 20.17
Orecchiette Pasta, Pancetta, Roasted Brussels Sprouts, Preischel Farms Egg, Parmigiano Reggiano,

PAN SEARED HALIBUT 30.17
Pan Seared, Fresh Caught Halibut, Wild Mushroom Farro Risotto, Confit Heirloom Tomatoes, Roasted Fennel, Watercress

VEAL OSSO BUCO 30.17
4 Hour Slow Braised, Served w/ Yukon Gold Mashed Potatoes, Shaved Brussels Sprouts, Caraway Vinaigrette

22 oz. SHERRY PINK PEPPERCORN PORTERHOUSE STEAK 40.17
Topped w/ Sherry Pink Peppercorn Sauce, Yukon Gold Mashed Potatoes, Sautéed Greens