

FALL DINNER MENU – WELCOME

OYSTERS

BAKED CASINO ROYALE (6) SMOKED BACON, CELERY, PEPPERS, PECORINO BÉCHAMEL **24** | WINES: ROSÉ, PINOT GRIGIO, CHARDONNAY

ROASTED OYSTERS (6) WHITE WINE, GARLIC, HERBS, BUTTER, PECORINO CHEESE **24** | WINES: PINOT NOIR, CHARDONNAY, PINOT GRIGIO

OYSTERS ROCKEFELLER (6) HERBSAINT, SPINACH, PECORINO CHEESE **24** | WINES: ROSÉ, PINOT GRIGIO, CHARDONNAY

SOUP

SHELLFISH SOUP MEDIUM ROUX, CRAB, SHRIMP, ANDOUILLE **18** | WINES: CHARDONNAY, ROSÉ, SAUVIGNON BLANC

ROASTED SQUASH SOUP SMOKED TOMATO OIL, NORI **14** | WINES: CHARDONNAY, ROSÉ

APPETIZER

CREOLE CRUSTED CRAB CAKE JUMBO LUMP BLUE FIN CRAB, WHITE REMOULADE **24** | WINES: CHARDONNAY, CHAMPAGNE, GRÜNER, VELTLINER

SHRIMP COCKTAIL RED REMOULADE COCKTAIL, SHREDDED LETTUCE, LEMON **18** | WINES: SAUVIGNON BLANC, GRÜNER VELTLINER, ROSÉ

TUNA CRUDO SATSUMA, CITRUS EMULSION, SMOKED TROUT ROE **25** | WINES: SAUVIGNON BLANC, GRÜNER VELTLINER, CHARDONNAY

OCTOPUS SMOKED POTATO PUREÉ, GREMOLATA, OLIVES, CONFIT TOMATOES **24** | WINES: PINOT NOIR, CHARDONNAY, RED RHONE

STEAK TARTARE SUNCHOKES, PICKLED MUSTARD SEED, CRÈME FRAICHE **22** | WINES: PINOT NOIR, SYRAH, CHARDONNAY

BUTTERNUT SQUASH RISOTTO ROASTED HAZELNUTS, SAGE BROTH **16** | WINES: CHARDONNAY, ROSÉ, PINOT NOIR

SALAD

BALSAMIC ARUGULA SALAD SHITAKE MUSHROOMS, PINE NUTS, BLUE CHEESE, ROASTED RED ONION **15** | WINES: CHARDONNAY, ROSÉ, PINOT NOIR

KALE SALAD ROASTED PINE NUTS, SMOKED CONCASSE TOMATOES, PECORINO, FRIED OYSTERS, CREOLE MUSTARD VINAIGRETTE **18**
WINES: ROSÉ, PINOT GRIGIO, PINOT NOIR

HOUSE CAESAR HEARTS OF ROMAINE LEAVES, GARLIC SEASONED CROUTON DEBRIS, GRATED PECORINO **15**
WINES: CHARDONNAY, PINOT NOIR, SAUVIGNON BLANC

SIGNATURE DISHES

FRIED FISH SINGLE SIDED, FRIED ON BONE, FISH SAUCE SLAW, FRIED NORI, PARSLEY, LEMON **44** | WINES: CHARDONNAY, GRÜNER VELTLINER, PINOT NOIR

SNAPPER COURT BOUILLON WHITE WINE, BRAISED RADISH, TURNIPS, CELERY, LEMON CONFIT **38** | WINES: CHARDONNAY, PINOT GRIGIO, ROSÉ

LOBSTER AMERICAINE MAFALDE PASTA, SHELLFISH SAUCE, CHERRY TOMATOES, VANILLA **45** | WINES: CHARDONNAY, PINOT GRIGIO, PINOT NOIR

KING'S TABLE HEN ROASTED PARSNIPS, BACON LARDONS, SPICED RED WINE REDUCTION **35** | WINES: CHARDONNAY, RED RHÔNE, PINOT NOIR

PEKING ROASTED DUCK BREAST LEG CONFIT, FOIS GRAS CABBAGE, SATSUMA DUCK SAUCE **49** | WINES: PINOT NOIR, MALBEC, SYRAH

SEARED SCALLOPS DICED BRAISED SHORT RIB, CARROT PUREÉ, HORSERADISH CREAM **41** | WINES: CHARDONNAY, PINOT NOIR, SYRAH

GULF FISH MILANESE BEET PUREÉ, BABY ARUGULA, MUSHROOMS **38** | WINES: CHARDONNAY, PINOT NOIR, PINOT GRIGIO



PRIME CUT RED WINE BORDELAISE

CENTER CUT FILET **62**

NEW YORK STRIP **62**

RIBEYE **72**

WINES: CABERNET SAUVIGNON, MALBEC, NERO D'AVOLA

SIDES

BROCCOLI GARLIC **10**

FRIED BRUSSEL SPROUTS BOURSIN CHEESE **12**

WHIPPED POTATOES FONTINA, HERBS **9**

BROCCOLI AU GRATIN GOUDA **11**