

Main Course

Salmon- Pan Roasted

*Ragout of Beluga Lentils,
Roasted Butternut Squash Ginger sauce...38.00*

Pan Roasted Branzino

Pecorino Red Bliss Potatoes, Tomato Caper sauce...38.00

Grilled Veal Chop

*Sautéed Wild Mushrooms
Yukon Gold Mashed Potatoes, Garlic Herb Sauce...46.00*

Whole Wheat Spaghetti

With Roasted fall vegetables, Oven Dried Tomato, Bacon.. 32.00

Rigatoni - Bolognese

With Hot & Sweet Sausage...33.00

Herb-Roasted -Pork Tenderloin

*Red Onion & Apple confit
Balsamic Sage Sauce...35.00*

Veal Scaloppini

*Gruyere Cheese, Prosciutto Hash,
Spinach, Grilled Tomato, Veal Brodo...41.00*

Pan Roasted- Chicken Breast

*Spanish Olives, Capers, Roasted Lemons,
Roasted Dijon mustard coated cauliflower & Brussel sprouts
Yukon Gold Mashed Potatoes...34.00*

Spice-Rubbed -Roasted Long Island Duck Breast

*Wild Rice Griddle Cake, Blueberry Compote,
Orange-Honey Pomegranate Sauce...37.00*

Wild Mushroom & Roasted Butternut Squash Risotto

Grilled Shrimp, Fried Artichoke...40.00

Sides 10.00

Wild Mushroom Hash

Roasted Brussel Sprouts & Cauliflower

Yukon Gold Mashed Potatoes

Sautéed Spinach w/ Oil & Garlic