

Hot Plates



Roasted Bone Marrow

pulled short rib, roasted tomato jam, black garlic rubbed crostini 15.

Stuffed Squid

duck, squash, quince salad, balsamic gastrique 12.

Braised Python Ravioli

python filet, arugula, wild mushroom cream sauce 15.

Swedish Style Game Meatballs

Piedmontese beef, wild boar and buffalo, sour cream demi, egg noodles 10.

Alligator in a Blanket

alligator Andouille sausage wrapped in puff pastry, Creole mustard sauce 11.

Lump Crab Cakes

micro greens, Cognac aioli 15.

Grilled Portobello, Maine Lobster & Heirloom Tomato Stack

baby spinach, St. Andre cheese, cognac vinaigrette 18.

Duck Flatbread

duck confit, caramelized leeks, smoked cheddar, arugula, port wine jus 12.

Chicken Adobo Quesadillas

caramelized onions, cheddar cheese, guacamole, plantain salsa 11.

Cold Plates



Lump Crab & Cucumber Salad

field greens, feta cheese, sliced pear, green goddess dressing 13.

Duck Confit Deviled Eggs

crispy duck confit, chipotle aioli 8.

Smoked Salmon Bruschetta

herb-pesto cream cheese, honey mustard drizzle 12.

Baby Spinach Salad

wild mushrooms, chopped egg, red onion, Swiss cheese, bacon, sumac-Dijon vinaigrette 10.

Octopus Tacos

chili-habanero cheese, avocado, jalapeño, pickled onion, orange-cilantro aioli 13.

Chef's Oyster Selection

traditional mignonette, Tabasco cucumber salad, lemon 3. *per oyster*

Classic Caesar Salad

crisp romaine, traditional Caesar dressing, baguette crostini 8.

Assorted Cheese Tasting

fresh berries, baguette crostini 12. with air dried meats 20.

Supper

Game Tasting du Jour
market price

Hudson Valley Duck Breast
julienne vegetables, goat cheese whipped sweet potato, crispy leeks, pomegranate glaze 33.

Striped Bass
bamboo rice, maitake mushrooms, bok choy, roasted tomato, caper butter 27.

Grass-fed Beef Ribeye
celery root purée, roasted beets, goat cheese wilted greens, balsamic reduction 36.

Kangaroo Loin
black garlic gnocchi, braised red cabbage, Mexican mole, poached egg 38.
petit portion 26.

Australian Filet Mignon
roasted petit potatoes, bacon wrapped asparagus, foie gras butter 37.
petit portion 25.

Veal Delmonico
garbanzo bean, roasted pepper, red onion and broccolini medley, porcini cream sauce 33.

Seared Diver Scallops
leek, fennel and wild mushroom risotto, citrus green peppercorn nage 31.
petit portion 24.

Roasted Organic Chicken
wild mushroom crusted, broccolini, artichokes, scallions, parmesan spaetzle 24.

Vegetable Lasagna
seasonal vegetables, herb pesto, roasted garlic tomato coulis 22.

Grilled Bison Hanger Steak & Quail Eggs
grilled asparagus, seasoned red bliss potatoes, frizzled onions, burgundy demi 29.
petit portion 23.

Sides

Baked Mac & Cheese with Lobster & Gruyere 19.

Sautéed Garlic Broccolini 7.

Black Garlic Gnocchi with Bacon-Pernod Cream 8.

Truffle & Parmesan Tater Tots 7.

Pork Belly, French Toast & Mezcal Maple 9.

Wild Boar Sausage, Apple & Raisin Risotto 8.

Potato Pancakes 6.

Pappardella Pasta with Truffle Cream Sauce 7.

Mixed Seasonal Vegetables 6.

Mac & Cheese with Truffle & Applewood Bacon 8.

Executive Chef *Orlando Ramos*

Co-Executive Chef *Justin Quint*

General Manager *Cassandra Perjesy*

All full portion entrees are served with a complimentary mixed greens salad.

\$18 food minimum per person. Sorry, no separate checks. Cocktail reservations are not accepted.