



Starters

Soup du Jour

Chef's Whim of the Moment 7

Preserved Tomato-Chick Pea Bruschetta

Aged Balsamic, Basil Pesto, Extra Virgin Olive Oil, Shaved Pecorino Romano 9

Crispy Frogs Legs

Basil-Buttermilk Marinated, Cornmeal Crusted, Sauce Gribiche, Herb Salad 14

Steamed Prince Edward Island Mussels

Viognier-Fennel Cream Broth, Scallions, Garlic Bruschetta 12

Peekytoe Crab Cakes

Roasted Red Pepper Aioli, Shaved Apple Salad 14

Ahi Tuna Tartare

Sesame-Ginger Vinaigrette, Chiles, Avocado-Wasabi Aioli, Crispy Won Ton Crackers 14

Duck & Foie Gras Meatballs

Dried Bing Cherry Mostarda, Celery Root Puree, Duck Glace 14

Roasted Kurobuta Pork Belly

Bing Cherry Mostarda, Flageolets, Radish Sprout Salad, Duck Glace 14

Beef Carpaccio

Baby Arugula, Shaved Celery, White Truffle-Lemon Citronette, Pecorino Romano, Sauce Dijonaise, Capers 13

Braised Beef Short Rib

Caramelized Onion-Balsamic Agrodolce, Chestnut & Root Vegetable Puree, Clementine-Horseradish Gremolata 15

Salads

Warm Belgium Endive and Chevre

Clementines, Pistachios, Autumn Greens, Sherry Vinaigrette 8

Hearts of Romaine

Giant Crouton, Spanish White Anchovy Caesar Dressing, Pecorino Romano 8

Garlic Shrimp Greek Salad

Feta, Cucumber, Garbanzo Beans, Tomato, Onions, Lemon Juice, Olives, Bibb Lettuce 10

Entrees

Roasted Spotted Rose Snapper

Lobster Butter Broth, Piperade, Cannelini Beans 28

Seared Atlantic Salmon

Potato Pave, Creamed Leek Fondue, Fennel-Herb Salad 24

Maine Sea Scallops

Bacon Braised Broccolini & Brussels Sprouts, Parsnip Puree, Sage Brown Butter 28

Chicken Breast under Brick

"Au Natural," Spicy Peanut Vinaigrette, Crispy Egg Noodles, Cilantro Pesto 21

Breast of Maple Leaf Farms' Duck

Persimmon Preserve, Acorn Squash Puree, Swiss Chard, Cider Duck Reduction 26

Steak Frites

"Natural" Hangar Steak, Glazed Pearl Onions, Veal Jus, Truffle Herbed Fries 22

Le Burger Royale

White Cheddar, Bacon, Avocado, Tarragon Aioli, Arugula, Preserved Tomato, Truffle Herbed Fries 14

Painted Hills' Beef Tenderloin

Chanterelle Mushroom Ragout, Garlic Smashed Potatoes, Foie Gras Butter, Veal Glace 32

Roasted Lamb Loin Provencal

Persillade Crusted, Flagoulets, Green Beans, Mint Pesto, Rosemary-Lamb Jus 28

"Sides"

Bacon-Braised Broccolini 6

Chanterelle Mushroom Ragout 8

Potato Pave w/ Leek Fondue 6

Acorn Squash Puree w/ Persimmon Preserve 6

Mac n' Cheese with Taleggio and White Cheddar 8