

## DINNER MENU

EXECUTIVE CHEF KEVIN FOLEY



SALADS

PICKLED BEET SALAD ARUGULA, ROASTED WALNUTS, CRAISINS, SPICED CARROT CHIPS, ORANGE POPPYSEED DRESSING, WHIPPED MASCARPONE YOGURT 17

CAESAR SALAD ROMAINE HEARTS, CRISPY CROUTONS, BACON, HOUSE DRESSING, PARMESAN 17

FALL GREENS SPINACH, APPLE, ROASTED CINNAMON SQUASH, GOLDEN RAISINS, ROASTED PECANS, MAPLE VINAIGRETTE, GOAT CHEESE 17 MISO GLAZED CARROTS WHIPPED PEPPERED GOAT CHEESE, GREEN GODDESS DRESSING, ROASTED PINE NUTS, CHIVES, ARUGULA, HERB OIL

STARTERS

SEAFOOD CHOWDER COD, SALMON, MUSSELS, ROOT VEGETABLES, BACON, WHITE WINE CREAM 18

19

MUSSELS TARRAGON CREAM BROTH, FENNEL, TOMATO, SCALLIONS, PARMESAN, GRILLED SOURDOUGH 20

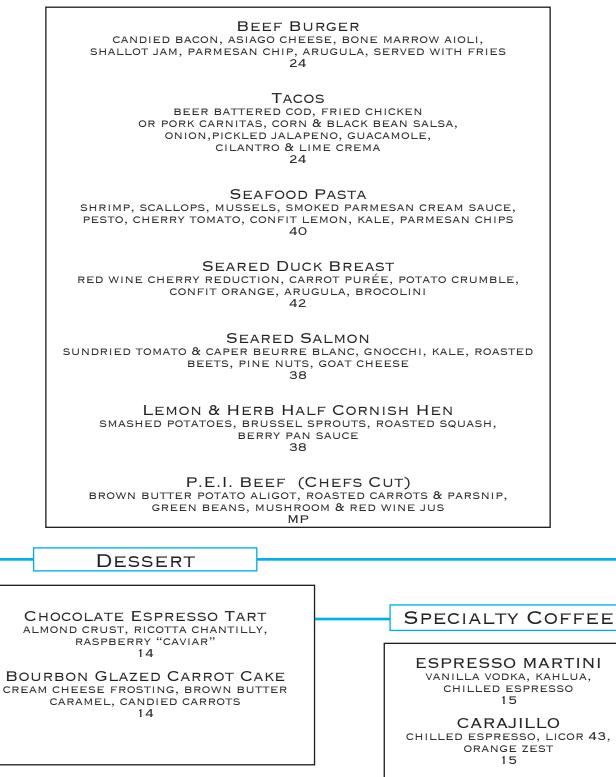
TUNA TARTARE SHALLOTS, AVOCADO, SESAME SOY, DYNAMITE SAUCE, YUZU, SESAME SEEDS, CRISPY WONTONS 24

SEARED SCALLOPS PARSNIP PURÉE, FERMENTED BLUEBERRY BALSAMIC REDUCTION, CRUDO RADISH 22

BRAISED BEEF CHEEK RED WINE SAUCE, TURNIP "PAPPARDELLE", GREEN PEAS, GARLIC CROSTINI, CRISPY ONIONS 23

DUCK CONFIT WONTONS BLACK GARLIC RANCH, CANDIED PEANUTS, SCALLIONS, SESAME SEEDS, CARAMELIZED ONION, PICKLED GINGER 20

## ENTREE



IRISH COFFEE HOT COFFEE, JAMESON, SUGAR RIM, CHANTILLY CREAM, CINNAMON 15

## SPANISH COFFEE HOT COFFEE, ELDORADO 8, TRIPLE SEC, KAHLUA, CHANTILLY, CREAM, SUGAR,NUTMEG 15

## PORT

(BY THE GLASS)	
NEWMAN'S	10
TAYLOR FLAGATE "CHIP DRY" WHITE PORT	10
TAYLOR FLADGATE 10YR	16
TAYLOR FLADGATE 20YR	24