

**HORS D'OEUVRES, APPETIZERS & SMALL PLATES**

<b>WARM OLIVES</b>	7
<i>Olive Trio, Citrus Zest</i>	
<b>CHEESE GOUGÈRE</b>	6
<i>Warm Cheese Puffs</i>	
<b>SALMON TARTARE</b>	7
<i>Nori Spiced Rice Crisp... While It Lasts</i>	
<b>CRISPY SHRIMP</b>	14
<i>Jumbo Prawns, Wrapped In Shredded Filo &amp; Fried, Avocado Relish, Blood Orange Vinaigrette</i>	
<b>THE PERFECT CAPER PATÉ</b>	13
<i>All-Natural Chicken Liver Paté, Mission Fig-Vidalia Onion Relish, Rustic Pear Jam, French Bread Crisps, Capers Berries</i>	
<b>CURRY MUSSELS</b>	16
<i>Red Thai Curry Prince Edward Island Mussels, Pomme Frites, Sauce Trio</i>	
<b>A WARM GOAT</b>	15
<i>Warm Goat Cheese In Herbed Oil, Roasted Garlic, Kalamata Olive Tapenade, Caponata &amp; Roasted Peppers, Grilled Crostini</i>	
<b>ASPARAGUS SOUP</b>	8
<i>Parmesan Tuile, Lemon Essence</i>	
<b>FOIE GRAS CLUB</b>	22
<i>Seared Hudson Valley Foie Gras, Tomato Apple Jam, Crisp Smoked Bacon On Grilled House Brioche</i>	
<b>SWEET &amp; SPICY CALAMARI</b>	15
<i>Fried Squid, Sweet &amp; Spicy Chili Sauce, Toasted Peanuts, Green Onions, Cilantro</i>	
<b>PORK BELLY TACOS</b>	14
<i>Pork Belly, Salsa Verde, Crème Fraiche, Avocado Relish, Queso Fresco, Grilled Flour Tortillas</i>	
<b>FRIED HEN</b>	17
<i>Fried Hen Of The Woods Mushroom, Whipped Ricotta &amp; Goat Cheese, Sea Salt, Truffle Oil, Saba &amp; Grilled French Bread</i>	
<b>STEAMED PEI MUSSELS</b>	13
<i>Steamed Mussels, Vermouth, Leek Confit, Fresh Cream</i>	

**SALADS**

<b>PERFECT CAPER HOUSE CHOP</b>	10
<i>Our House Chop of Watercress, Iceberg, Tomato, Avocado, Apple Smoked Bacon &amp; Point Reyes Blue Cheese Tossed In A Capers-Whole Grain Mustard Vinaigrette</i>	
<b>DUCK SALAD</b>	19
<i>Pan Seared Honey-Garlic Marinated Duck Breast On Salad Of Baby Mesclun Greens, Toasted Pecans, Dried Cherries, Goat Cheese &amp; Finished With A Cherry-Sherry Vinaigrette</i>	
<b>BABY GREENS</b>	7
<i>Organic Baby Greens, Goat Cheese, Focaccia Crouton, Herb Vinaigrette</i>	
<b>HEIRLOOM &amp; MOZZ</b>	16
<i>Imported Mozzarella Cheese, Wrapped in Prosciutto, Grilled &amp; Served On A Bed Of Cherry Heirloom Tomatoes With 12 Year Balsamic &amp; Extra Virgin Olive Oil, Arugula</i>	
<b>BRUSSEL &amp; APPLE</b>	11
<i>Shaved Brussel Sprouts, Fuji Apple, Toasted Pine Nuts, Currants, Aged Manchego, Meyer Lemon Vinaigrette</i>	
<b>COBB</b>	20
<i>Chopped Salad With The Addition Of Seared Airline Chicken Breast</i>	

**SIDES**

<b>HOUSE MADE FRESH HERB FOCACCIA - Kalamata Olives</b>	5
<b>FRENCH BREAD</b>	5
<b>FRITES / TRUFFLED FRITES</b>	5/7
<b>LOBSTER MAC &amp; CHEESE</b>	16
<b>ANSON MILLS GRITS - Cheddar Cheese &amp; Corn Butter</b>	5
<b>JUMBO ASPARAGUS - Yuzu Hollandaise</b>	7
<b>SAUTEED MUSHROOMS - Herbs &amp; Brown Butter</b>	7
<b>BRUSSELS BACON - Fig Pickle &amp; Brown Butter</b>	5
<b>BABY BOK CHOY</b>	5
<b>COCONUT BLACK RICE</b>	5
<b>CHOICE OF SAUCE - Butter Sauce/Hollandaise/Thyme Jus</b>	2

**PASTA**

<b>PAPPARDELLE &amp; MUSHROOM</b>	27
<i>Imported Pappardelle, Hen Of The Woods Mushrooms, Prosciutto Crisps, Kale, Light Cream, Parmesan Cheese</i>	
<b>PENNE SAUSAGNAISE</b>	26
<i>Organic Penne Pasta With Sausage, Rustic Tomato Sauce, House Ricotta Cheese</i>	
<b>GNOCCHI &amp; MOZZ</b>	24
<i>House-made Gnocchi, Fresh Tomato Sauce, Imported Mozzarella Cheese, Parmesan</i>	

**LAND & SEA**

<b>DUCK A DEUX FACONS</b>	38
<i>Crispy Confit Of Duck &amp; Garlic Marinated Duck Breast, Wilted Greens, Whipped Golden Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus</i>	
<b>MOMMA'S CHICKEN</b>	25
<i>Buttermilk Fried, All-Natural Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce</i>	
<b>MISO SALMON</b>	28
<i>Udon Noodles, Mushroom Blend, Bok Choy &amp; Ginger Sesame Butter</i>	
<b>SHRIMP &amp; GRITS</b>	32
<i>Jumbo Prawns, Cheddar Cheese Grits, Wilted Greens, Roasted Red Peppers, Bacon &amp; Brown Butter</i>	
<b>VEGAN DREAMING</b>	25
<i>Forbidden Black Rice, Sauté Of Mushrooms, Bok Choy, Asparagus, Miso Dressed Micro Greens, Macadamia Nut Cheese</i>	
<b>MOROCCAN SPICED LAMB</b>	56
<i>Pan Seared, Domestic Free Roaming Spiced Half-Rack of Lamb, Roasted Fingerling Potatoes, Oil Cured Olives, Haricots Verts, Fresh Herbs &amp; Honey</i>	
<b>FILET LA MAISON</b>	44
<i>Grilled All Natural Grass Fed 8oz Filet of Beef Tenderloin, Lobster Macaroni &amp; Cheese, Haricot Verts, Micro Greens &amp; Yuzu Hollandaise</i>	
<b>CRABBY SCALLOPS</b>	38
<i>Grilled Sea Scallops Topped With Brulee Of Jumbo Lump Crab &amp; Yuzu Tobiko, Coconut, Forbidden Black Rice, Baby Bok Choy &amp; Apricot Beurre Blanc</i>	
<b>SHRIMP TEMPURA</b>	30
<i>Organic Greens, Tempura Shrimp &amp; Asparagus, Miso-Yuzu Vinaigrette, Crisp Wonton</i>	
<b>NEW YORK STRIP 14 OZ</b>	40
<i>Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites, Parsley &amp; Brown Butter</i>	
<b>PAN SEARED SCALLOPS</b>	33
<i>Sea Scallops, Sautéed Spinach, Golden Whipped Potato &amp; Brown Butter Pan Sauce</i>	
<b>CRAB CAKE</b>	32
<i>Pan Seared Jumbo Lump Crab Cake, Crispy Polenta Cake, Asparagus, &amp; Roasted Red Pepper Lemon Butter</i>	
<b>FILET LA SAISON</b>	38
<i>Grilled All Natural Grass Fed 8oz Filet of Beef Tenderloin, Roasted Fingerlings Potatoes, Haricot Verts, Micro Salad &amp; Yuzu Hollandaise</i>	
<b>BURGER</b>	12
<i>Grilled Black Angus Burger With Iceberg, Chili Aioli</i>	
<b>CHICKEN FLAUTA</b>	22
<i>House Made Flour Tortilla Flauta With Chicken, Jack &amp; Cheddar Cheeses, Avocado Relish &amp; Crème Fraiche, Chile de Arbol Salsa</i>	

**À LA CARTE**

<b>KING CRAB LEGS - 4 oz, 6 oz, 8 oz, 12 oz, 16oz</b>	MP
<b>16 oz ALL NATURAL FRENCH VEAL CHOP</b>	42
<b>GRASS FED FILET MIGNON - 6 oz or 8 oz</b>	28/38
<b>FAROE ISLAND SALMON</b>	18
<b>GARLIC-THYME MARINATED DUCK BREAST</b>	18
<b>4 GRILLED JUMBO SHRIMP</b>	20
<b>4 SEARED SEA SCALLOPS</b>	24
<b>14 oz PAINTED HILLS NEW YORK STRIP</b>	32
<b>DUCK CONFIT</b>	16
<b>2 oz HUDSON VALLEY FOIE GRAS</b>	20
<b>SEARED ALL NATURAL AIRLINE CHICKEN BREAST</b>	14