



Fall Dinner Menu

Starters

TOMATO BISQUE – 9
crisp basil

SEAFOOD CHOWDER EN-CROUTE – 10
salmon, shrimp, bacon, potatoes, cream, puff pastry

CERES CAESAR SALAD – 15
creamy garlic dressing, focaccia croutons, white anchovies

MIXED FIELD GREENS – 9
belgian endive, figs, cherry tomato, pomegranate vinaigrette

FRISÉE AND WATERCRESS SALAD – 12
poached seckel pear, roquefort cheese, candied walnut, citrus vinaigrette

TRUFFLE HAM RISOTTO FRITTER – 16
tomato coulis, mozzarella cheese

BUTTERNUT SQUASH AGNOLOTTI – 14
peas, carrots, prosciutto crisp, lemon sage beurre blanc

STEAMED LITTLE NECK CLAMS – 16
white wine, bacon, fennel, tomato concasse

Mains

BRAISED LAMB SHANK – 36
oyster mushroom risotto, rosemary jus, mint gremolata

DUCK TWO WAYS – 28
five-spice rub moulard duck breast, confit duck leg, swiss chard, parsnip puree

ROASTED FREE RANGE CHICKEN – 26
fingerling potatoes, mushrooms, spinach, pearl onions, chicken jus

BEST OF BEEF CENTER CUT FILET – 39
truffle mash potato, baby carrots, asparagus, bordelaise sauce

SLOW BRAISED SHORT RIB – 32
parsnip puree, french beans, wilted spinach, natural jus

CIOPPINO – 38
salmon, blue shrimp, clams, scallops, tomatoes, white wine, clam juice

GRILLED ESCALOR – 28
cauliflower gratin, green beans, red beet essence

PAN SEARED THAI SNAPPER – 28
white bean cannellini ragout, artichokes, salsify, rosemary essence

OVEN DRIED TOMATO CRUSTED SILKY TOFU – 22
vegetable pouch, capers, olives, ginger carrots sauce