



Appetizers & Small Plates

Roasted Butternut Squash Cappuccino

\$ 12.5

A winter savory bisque with braised root vegetables & butter nut squash enhanced with caramelized onion & leeks. . .a hint of cream (*meatless*)
Topped with frothy steamed milk

Tuscan Filet Carpaccio

\$ 18.5

Filet mignon Carpaccio ~ paper thin slices finished with white truffle oil, capers, & shaved Locatelli ~ Garnished with baby greens tossed in a true French vinaigrette

Magic Mushroom Mélange

\$ 18.5

A mélange of wild mushroom sautéed in shallot butter & fresh herbs, spiked with truffle & stock re-duck-tion ~ Topped with a charcoal grilled portabella cap over melted fresh mozzarella ~ drizzled with white truffle oil

Filet Bruschetta

\$ 22.5

Charcoal grilled bruschetta painted with a fresh basil pesto mayonnaise topped with grilled filet mignon, crisp baby greens, vine ripened tomato and a dollop of béarnaise!
Served with frittered Vidalia onion

Short Rib Ravioli (*small plate*)

\$ 19.5

Slow roasted beef short ribs fill these feather light home made ravioli
Served in a savory sauce with tomato, herbs & red wine reduction

Filet Mignon of Pork

\$ 33.

Berkshire organic pork tenderloin- tender, sweet, & mild - charcoal grilled, served over braised organic cabbage & fingerlings w/ caramelized onions
drizzled w/ a *Truffled mustard buerre blanc*

Breast of Duck *Sous Vide* ~

\$ 36.5

Done blending flavors of Southern low country and the Yucatan
Tender and juicy *Sous Vide* cooked duck breast - spiced up sweet and savory with a sear finish to crisp the skin - Creole *dirty rice* with dates & andouille & ripe avocado

*Always available as a very special
Holiday Selection*

Cold Water Lobster Tail

Indulge in this 'holiday' favorite ~ you've worked hard all year, It's a Celebrate for your palate!

Have these beauties in your style

Steamed with drawn butter ~
Painted with garlic butter & citrus and charcoal grilled

Or

wrapped in bacon, charcoal grilled and sliced into medallions

10 – 12 oz Nova Scotia \$ 76. 16-20 oz. South Brazilian \$ 97.5



Delectable Dessert Additions

Cuban Flan \$ 10.

Cubano recipe egg custard for a traditional Spanish style of Crème Brulée served with caramelized sugar syrup

Warm Sticky Toffee Pudding – aka ~ *Spotted Dick* \$ 12.5

A British tradition consisting of a very moist sponge cake, made with finely chopped dates, soaked in a brandy toffee sauce served warm in a pool of crème Anglaise

