

## MENU

### APPETIZERS

#### SOURDOUGH TABLE BREAD 8

LAVENDER HONEY BUTTER

#### LOBSTER BISQUE 12

SHERRY | LOBSTER | CHIVES

#### STRAWBERRY BRUSCHETTA 19

WHIPPED GOAT CHEESE | STRAWBERRIES |  
BASIL | BALSAMIC GLAZE | CROSTINI

#### WILD MUSHROOM ARANCINI 20

WILD MUSHROOMS | MARSALA | TRUFFLE OIL

#### BAKED RICOTTA DIP 20

RICOTTA | ORANGE ZEST | CRACKED BLACK  
PEPPER | RED PEPPER FLAKES | CROSTINI

#### CHEF CHARCUTERIE

24

ASSORTED CHEESE | CHOCOLATES | NUTS | FRUIT

### SALADS

#### BEET TARTAR 16

WHIPPED RICOTTA | GOAT  
CHEESE | MADARIN ORANGE |  
POMEGRANATE | PISTACHIO

#### WEDGE 14

ICEBERG | APPLEWOOD  
SMOKED BACON |  
CHARRED CHERRY  
TOMATOES | CRISPY  
ONION | GORGONZOLA |  
CHIVE | PEPPERCORN  
RANCH

#### GRILLED CAESAR 15

APPLEWOOD SMOKED  
BACON | SHAVED  
ASIAGO | CRISP  
PARMESAN | CAESAR |  
GARLIC CROSTINI

### ENTREES

#### NY STRIP STEAK 60

COGNAC PEPPERCORN SAUCE | FRITES | CRISPY BRUSSEL SPROUTS

#### SUGGESTED WINE PAIRING:

12 KNIGHTS RED

#### SACCHETTI PASTA 32

PEAR & GORGONZOLA | WALNUT PESTO CREAM SAUCE

#### SUGGESTED WINE PAIRING:

TWENTY ACRES SAUVIGNON BLANC

#### BUCATINI CARBONARA 32

GARLIC | PECORINO ROMANO | EGG | PANCETTA | PEAS | CRACKED BLACK PEPPER

#### SUGGESTED WINE PAIRING:

SURRAU "LIMIZZANI" GALLURA VERMENTINO

#### BOURBON GLAZED CHICKEN 42

WHITE CHEDDAR MASHED POTATOES | BROCCOLINI

#### SUGGESTED WINE PAIRING:

IL BASTARDO SANGIOVESE TUSCANO

#### EAST COAST HALIBUT 48

VEGETABLE RISOTTO | BROCCOLINI

#### SUGGESTED WINE PAIRING:

TWENTY ACRES SAUVIGNON BLANC