

Tonight's Dinner Specials

First Courses

Manchester Farms Quail

Fricassee with whole roast Chestnuts, Fava Beans
and Armangac Prune Demi Glace \$14

Russian Borscht

Warm Beef and Beet Soup, Vodka and Crème Fraiche \$7

Aged Cheddar Bisque

“It's Beer Cheese Soup” made with aged Vermont cheddar, Stella Artois,
and a Hint of Cayenne Pepper \$5

Recipe available online in this week's Newsletter!

Main Courses

Roasted Rack of Lamb

Curry Vegetable Röti, Crispy Chickpeas
and Mango Chutney Crème \$35

Roasted Giant Maine Lobster Tail (19 oz avg.)

Fermented Black Bean-Garlic Sauce
And Wok Flashed Asian Vegetables \$44

“The Ultimate Surf & Turf”

Roasted 19 oz Maine Lobster Tail and Chateaubriand,
Fermented Black Bean- Garlic Sauce and Wok Flashed Asian Vegetables \$68

French cut Berkshire Kurobuta Pork Rib Chop

White Cheddar Stone Ground Grits, Southern Braised Kale
and Apple Cider Ham Broth \$24

Montana Ranch Grass Fed Piedmontese 18oz New York Strip

Marrow Bone Panzanella with Ligurian Tomato,
Fava Beans, and Romesco Sauce \$35

