

# tonight's specials

## appetizers

### Graduate Level Cheese Tasting

A few rare and a classic...all good and funky!!!  
\$12

### Blue Point Oysters

Cocktail and Champagne Mignonette \$12

### Pan Seared Hudson Valley Foie Gras

Armagnac-Pomegranate Molasses  
Brioche French Toast  
with Toasted Walnuts \$17

### Crispy, Spicy, Sweet, And Sour "Pig Wings"

Bone in Braised Pork Shanks \$9

### Pan Steamed Mussels

Garlicky White Wine Herb Butter with a Hint of  
Parmesan and Crusty French Bread \$10

### Crispy Chicken Liver Fricassee

Scallion Potato Cake, Crème Fraiche and Sweet  
Pea Puree \$9

### Pimiento Cheese Fritters

I Can't Really Describe These but  
You Should Try Them! \$8

\*\*\*All Fish and Shellfish Meet The  
Criteria of \*\*Best Choice through  
Monterey Bay Aquarium's  
Sustainable FISH WATCH  
Program\*\*\*

## entrees

### Our Famous! ¾ lb Kobe Beef Burger

Morel And Leek Infused Jack Cheese, Beefsteak Tomato,  
Roasted Garlic Aioli, Potato-Brioche Bun  
with Truffled Parmesan Fries \$20

### Pan Seared Hudson Valley Duck "Magret"

Roasted Winter Vegetables, Cassis-  
Foie Gras Butter Sauce \$28

### Bouillabaisse

Lobster, Scallops, Wreck Fish, Shrimp,  
Mussels, Oysters, Calamari in  
a Saffron Tomato Broth \$32

### Beef Short Rib & Sweetbreads Pot Au Feu

Espresso Braised Beef Short Rib, Crispy Veal Sweetbreads in  
the Richest of Broths with Winter Vegetables,  
Black Truffle, and Mushrooms \$28

### Togarashi Salmon Tempura

Scottish Salmon dusted in Togarashi, rolled in Nori then  
lightly Tempura Fried. Edamame Ravioli, Mushrooms, Green  
Onion and Sweet Soy Broth \$26

### Madras Curry Lamb "Pot Pie"

Aromatic Vegetables, Flakey Butter Crust \$18

### Blackened Scallops and Shrimp

Fresh Linguini, Manchego and Smoked Paprika Cream \$27

## a la carte

### Creamed Spinach

Fresh grated Nutmeg, Garlic, Parmesan and Cream  
baked with Bread Crumbs \$7

### Seared Yellowfin Tuna Steak 7oz

Fresh Sashimi Grade Yellowfin, Miso Marinated \$22