

Dinner Features

Blue Point Oysters (LI) 16.

Asparagus & Prosciutto

Roasted Peppers, Gorgonzola, Roasted Shallot, Madeira Reduction 12.

Lumache

Shrimp, Scallops, Smoked Bacon, Leeks, Black Truffle Cream 14.

Butternut Squash Farrotto

Hen Of The Woods Mushrooms, Roasted Farro, Butternut Squash, Goat Cheese 12.

Entrées

Cajun Grilled Ahi Tuna

Lobster, Roasted Mushrooms, Cauliflower, Budding Chives, Port Balsamic Reduction 36.

Pan Roasted Halibut

Shrimp, Cannellini Beans, Asparagus, Roasted Tomatoes, Black Garlic Broth 38.

New Zealand Venison

Sweet Potato Pistachio Cake, Sun Dried Cherries, Rosemary-Sweet Vermouth 39.

Herb Rubbed Bone-In Filet Mignon

Goat Cheese Potato Croquette, Grilled Asparagus, Sherry Mushroom Demi-Glace 45.

FEATURE WINES

Sparkling

Quartino / Bottle

Botter, Prosecco (Veneto)		10.75 / 35.00
Flor Prosecco Rose (Veneto)		13.50 / 43.00
Louis Roederer, Brut Premier, Champagne		Glass 23.00 / 105.00
	Rosato	
Proprieta Sperino, Rosa del Rosa, 2016 (Piemonte)		12.75 / 40.00
	Bianco	
Stemmato, Pinot Grigio, 2016 (Veneto)		9.75 / 31.00
San Pietro, Chardonnay, 2016 (Alto Adige)		9.75 / 31.00
Belisario," Cabraccio" Verdicchio di Matelica, 2016 (Le Marche)		10.75 / 34.00
Inama, Soave Classico, 2016 (Veneto)		11.50 / 37.00
Giovanni Almondo," Vigna Sparse" Roero Arneis, 2016 (Piemonte)		13.50 / 43.00
Bastianich, "Vespa Bianco," 2014 (Friuli)		28.00 / 75.00
	Rosso	
Mocali, Cabernet Sauvignon, 2015 (Toscana)		10.75 / 34.00
Podere Scopetone, Sangiovese, 2015 (Toscana)		10.75 / 34.00
Terre Gaie, "Stema", Pinot Noir, 2015 (Veneto)		11.75 / 38.00
Azienda Ciu Ciu, Rosso Piceno, 2011 (Le Marche)		12.75 / 41.00
Castello Di Verduno, Nebbiolo, 2015 (Piemonte)		14.25 / 47.00
Aleramici, Galampio Rosso, 2015 (Toscana)		16.25 / 53.00
Musella, Valpolicella Ripasso, 2014 (Veneto)		16.25 / 53.00
Aleramici, Brunello di Montalcino, 2011 (Toscana)		24.50 / 69.00

Wines ala Coravin

Domaine Ott, Chateau de Selle, 2015 (Cotes De Provence)

30.00 / 80.00

Elio Altare, Barolo, 2004 (Piemonte)

45.00 / 130.00

Uccelliera, Brunello di Montalcino, 2007 (Toscana)

50.00 / 140.00