

Dinner Features

Island Creek Oysters 18.

Stracciatella di Bufala

Heirloom Tomatoes, Basil, Mocali Extra Virgin Olive Oil, Crostini 18.

Sheep's Milk Ricotta Gnocchi

Fennel, Sweet Sausage, Cherry Tomatoes, White Wine, Shaved Grana Padano 14.

Little Neck Clams With Fava Beans

Pancetta, Black Garlic, Onions, Oregano, Tomato Concasse, White Wine 14.

Entrées

Soft Shell Crabs

Pan Seared, Sautéed Spinach, Chardonnay Beurre Blanc 32.

Cajun Grilled Ahi Tuna

Wild Mushrooms, Endive, Leeks, Oven Roasted Tomatoes, Balsamic 34.

Pan Roasted Halibut

Shrimp, Brussels Sprouts, Yukon Potatoes, Rosemary, Asparagus, Lemon Garlic 38.

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

Duc De Romet, Prestige Brut, Champagne

Glass 20.00 / 95.00

Murgo, Brut Rose, 2013 (Etna, Sicilia)

Glass 14.00 / 55.00

Rosato

Stolpman, Grenache, 2016 (Ballard Canyon)

13.50 / 43.00

Bianco

Il Conte, Pinot Grigio, 2016 (Veneto)

8.75 / 28.00

di Lenardo, Chardonnay, 2016 (Friuli)

9.00 / 29.00

Le Monde, Pinot Bianco, 2015 (Friuli)

13.25 / 42.00

Ciro Picariello, Greco di Tufo, 2015 (Campania)

14.50 / 47.00

Abbazia Di Novacella, Kerner, 2016 (Alto Adige)

14.75 / 48.00

Rosso

Stemmari, Cabernet Sauvignon, 2013 (Sicilia)

8.50 / 27.00

Moris Farms, Morellino di Scansano, 2014 (Toscana)

10.25 / 33.00

Gianni Doglia, Grignolino, 2016 (Piemonte)

10.75 / 35.00

Donnas, Nebbiolo, 2015 (Valle D'Aosta)

13.25 / 42.00

Aleramici, Galampio Rosso, 2015 (Toscana)

15.75 / 51.00

Poggio Al Sole, "Seraselva" 2013 (Toscana)

23.00 / 65.00

Aleramici, Brunello di Montalcino, 2011 (Toscana)

24.50 / 69.00

Wines ala Coravin

Liquid Farms, White Hill, Chardonnay, 2014 (Santa Rita Hills, CA)

35.00 / 90.00

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

30.00 / 80.00

Shea Wine Cellars, Shea Vineyard, Pinot Noir, 2013 (Willamette Valley)

28.00 / 75.00

Marengo, Mario, Barolo "Brunate" 2004 (Piemonte)

45.00 / 120.00

Uccelliera, Brunello di Montalcino, 2005 (Toscana)

50.00 / 140.00