

Dinner Features

Appetizers

Blue Point Oysters (LI)

Mignonette Sauce, Cocktail Sauce 16.

New Zealand Cockles & Nantucket Bay Scallops

Smoked Potato Cream, Roasted Shallots, Basil, Jalapeño Peppers 18.

Grilled Marinated Blowfish Tails

Roasted Garlic, Herbs, Mocali Olive Oil, Oven Roasted Tomatoes 16.

Pappardelle & Duck Ragù

Braised Vegetables, Plum Tomatoes, Red Wine, Grana Padano, Mascarpone, Crispy Carrots 14.

Entrées

Grilled Atlantic Swordfish

Shrimp, Fingerling Potatoes, Asparagus, Cipollini Onions, Romesco Sauce 36.

Pan Roasted Halibut

Lobster, Turnips, Pickled Celery, Butter Beans, Swiss Chard 38.

Herb Rubbed Bone-In Filet Mignon

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

FEATURE WINES

Sparkling

Botter, Prosecco (Veneto)

Quartino / Bottle

10.75 / 35.00

Murgo, Brut Rosé, 2013 (Etna, Sicilia)

Glass 14.00 / 55.00

Louis Roederer, Brut Premier, Champagne

Glass 23.00 / 105.00

Rosé

Proprieta Sperino, Rosa del Rosa, 2016 (Piemonte)

12.50 / 39.00

Bianco

Stemmato, Pinot Grigio, 2016 (Veneto)

9.50 / 30.00

600 Peak, Chardonnay, 2015 (CA)

9.50 / 30.00

Jakob Schneider, Riesling, 2015 (Nahe)

10.75 / 35.00

Piero Mancini, Vermentino di Gallura, 2016 (Sardegna)

11.75 / 38.00

Sylvain Bailly, "La Croix Saint Ursin", Sancerre 2016 (Loire)

13.75 / 43.00

Hartford Court, Chardonnay 2015 (Sonoma)

18.25 / 57.00

Rosso

Fabre Montmayou Barrel Selection, Malbec, 2015 (Patagonia)

9.75 / 31.00

Mocali, Cabernet Sauvignon, 2015 (Toscana)

10.25 / 33.00

Scopetone, Sangiovese, 2015 (Toscana)

10.75 / 35.00

Sean Minor, Pinot Noir, 2014 (Central Coast)

11.25 / 36.00

Pio Cesare, Barbera d'Alba, 2015 (Piemonte)

13.25 / 42.00

Aleramici, Il Galampio Rosso, 2015 (Toscana)

15.75 / 51.00

Carl Roy, "East Side Cuvee", Cabernet Sauvignon, 2014 (Napa)

19.75 / 63.00

Aleramici, Brunello di Montalcino, 2011 (Toscana)

24.50 / 69.00

Wines ala Coravin

Domaine Ott, Clos Mireille, Rosé, 2015 (Provence)

Quartino 30.00 Bottle 80.00

Peirson Meyer, Sophia's Vineyard, Chardonnay, 2013 (Russian River)

Quartino 37.00 Bottle 95.00

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

Quartino 28.00 Bottle 75.00

Prevail, Back Forty, Cabernet Sauvignon, 2012 (Sonoma)

Quartino 45.00 Bottle 130.00