

Lunch Features

Appetizers

Blue Point Oysters (LI)

Mignonette Sauce, Cocktail Sauce

Warm Fresh Mozzarella "Involtini"

Prosciutto, Panko Encrusted Roasted Pepper, Plum Tomato Sauce 14.

Entrées

Porcini Campenelle with Shrimp

Asparagus, Peas, Cauliflower, White Wine, Garlic, Cream 14.

Cajun Grilled Ahi Tuna

Lobster, Hedgehog Mushrooms, Asparagus, Roasted Garlic, Escarole, Madeira 18.

Pan Seared Alaskan Cod

Rock Shrimp, Fennel, Yellow Squash, Tarragon, Black Garlic, Cippollini Onions, White Wine 18.

Truffle Cheddar Burger

English Black Truffle Cheddar, Carmalized Shallots, Fries 18.

Grilled Center Cut Pork Chop

Wild Mushrooms, Potato Croquette, Red Wine Demi Glaze 18.

FEATURE WINES

Sparkling

Botter, Prosecco (Veneto)

Quartino / Bottle

11.25 / 36.00

Flor, Prosecco Rose (Veneto)

13.75 / 45.00

Moët & Chandon 'Imperial', Champagne

Split (187 ml) 25.00

Rosato

Rocca Di Montegrossi, Rosato, 2018 (Toscana)

13.25 / 42.00

Bianco

600 Peak, Chardonnay, 2018 (CA)

9.75 / 31.00

Stemmato, Pinot Grigio, 2018 (Veneto)

10.25 / 33.00

Jakob Schneider, Riesling, 2018 (Nahe)

12.25 / 39.00

Muri Greis, Silvaner, 2018 (Alto Adige)

13.75 / 45.00

Domaine de la Chézatte, Sancerre, 2018 (Loire)

16.25 / 53.00

🍷 Jordan, Chardonnay 2016 (Sonoma)

20.75 / 64.00

Rosso

Frescobaldi "Terre More", Cabernet Sauvignon, 2017 (Toscana)

11.75 / 38.00

Scopetone, Sangiovese, 2016 (Toscana)

11.75 / 38.00

Frelander, Pinot Noir, 2017 (CA)

12.75 / 41.00

Tenuta Santa Maria (Bertani) "Pràgal" 2018 (Veneto)

13.00 / 42.00

Pio Cesare, Barbera d'Alba, 2017 (Piemonte)

14.25 / 46.00

Querciabella, Mongrana, 2016 (Toscana)

16.75 / 55.00

Folkway, Revelator (Cabernet Blend), 2016 (Santa Barbara Highlands)

17.25 / 58.00

🍷 Sueño Profundo, Cabernet Sauvignon, 2017 (Napa)

20.75 / 64.00

🍷 Bellini, Amarone Classico, 2013 (Veneto)

30.00 / 85.00

🍷 La Serena, Brunello di Montalcino, 2010 (Toscana)

50.00 / 135.00