

LOUNGE MENU

RAW BAR

LITTLENECK CLAMS 2.50 €A POACHED SHRIMP
3.00 €A.

SMALL BITES

CRISPY PARMESAN CALAMARI

13

SEAFOOD CÉVICHE WITH SWEET POTATO

11

CHICKEN LIVER TERRINE WITH GRAIN MUSTARD

12

FUJI APPLE, WILD ARUGULA SALAD

SERRANO HAM, MANCHEGO AND TOASTED WALNUTS

12

GRILLED GREEK SAUSAGE WITH SUMAC YOGURT

FENNEL-CUCUMBER- RED ONION SALAD

14

LARGE PLATES

THE LAMB BURGER, GOAT CHEESE, AND FRIED POTATOES

15

MAINE DIVER SEA SCALLOPS AND CALAMARI, POLENTA AND
TOSCANA SAUCE

31

BRAISED BEEF BRISKET WITH POMME PURÉE AND CRIMINI
MUSHROOMS

26

STROZZAPRETI PASTA WITH MOZZARELLA, TOMATO AND BLACK
OLIVE PURÉE

22

TO COMPLETE

CHARRÉD BRUSSELS SPROUTS WITH CRANBERRIES AND WALNUTS 8

SAUTÉÉD SPINACH, CASHEWS 7

CRISPY BROCCOLI 6

POMMÉ FRITES 7

MACARONI AND CHEESE 7

DESSERTS

CHOCOLATE- RICOTTA TORTE

TOASTED PISTACHIOS, OLIVE OIL ICE CREAM

10

KEY LIME TART

MOUNTAIN HUCKLEBERRIES, CRISP FILO, HUCKLEBERRY SORBET

10

HONEY GLAZED DOUGHNUTS

WITH CHOCOLATE MASCARPONE PUDDING

10

CARROT CAKE

CREAM CHEESE ICE CREAM, PERSIMMONS, DR. PEPPER

10

FROZEN BUTTERSCOTCH PUDDING

BLOOD ORANGES, CRUMBLÉD SBISALONA

10

THREE SORBETS OR THREE ICE CREAMS

8

AMERICAN CHEESES

CHOICE OF THREE 12 - CHOICE OF FIVE 15

TRIPLE CREAM - COACH FARM

GOAT'S MILK, PINE PLAINS, NY

HUMBOLDT FOG - CYPRESS GROVE

GOAT'S MILK, MCKINLEYVILLE, CA

CAMBERT FERMIER- PICOT FARMS

COWS MILK, BENTON HARBOR, MI

PRIMA CACIOTTA - DANCING WEE FARM

COW'S MILK, GRANVILLE, NY

ROGUE RIVER BLUE - ROGUE CREAMERY

COW'S MILK, CENTRAL POINT, OR