

Potato Leek Soup 7

kennebec potato – melted leeks – pancetta lardon – gaufrette

Carrot Ginger Bisque 8

satsuma orange – spiced pecans – parsley oil

Kale & Brussels Sprout Salad 11

*citrus segments – Marcona almonds – aged Gouda – cucumber – avocado
golden balsamic vinaigrette*

Shrimp Cocktail 14

Bombay cocktail sauce – fresh horseradish

Oysters on the Half Shell* MKT

green tomato mignonette – Bombay cocktail sauce – fresh horseradish

Lump Crab Cocktail 16

blue crab – avocado – tomato concasse – citrus vinaigrette

Beef Tartare* 16

olive oil poached yolk – caviar – shallot – capers – gaufrette

Foie Gras 16

pain perdu – apple – honey crisp gastrique

Fritto Misto 16

baby squid – royal red shrimp – squash – fennel – herbed remoulade

Escargot 12

tarragon compound butter – garlic – Italian parsley

Lobster Gnocchi 17/34

oven dried tomato – arugula – preserved lemon – reggiano

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Magret Duck* 28

pan roasted – turnips – house made spaetzle – micro mustard greens

Veal Scaloppini 28

angel hair pasta – veal reduction – capers – oven dried tomato – lemon

Seared Scallops 32

sweet corn – roasted mushrooms – pancetta – saffron corn pureé

Poulet Rouge 24

roasted split chicken breast – root vegetables – tomato – fingerling potatoes – cauliflower pureé

Atlantic Halibut 32

pan seared – sweet pea pureé – carrot flan – English peas

Pork Tenderloin* 26

herb rubbed – roasted beets – swiss chard – marbled potatoes – balsamic

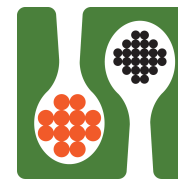
Steaks Dry-Aged Ribeye* (14oz) 42 Filet* (8oz) 38

wood-fire grilled with choice of sauce – bearnaise – truffle butter – Madeira veal reduction

Sautéed Spinach – Potato Pureé – Potato Gratin – Sunchokes

Roasted Mushrooms – French Fries – Simple Greens – Brussels

Sides 8



Plaza Hackleback 38

Marshallberg Farms Classic 60

Plaza Pristine 80

Marshallberg Farms Superior 100

Plaza Golden Osetra 125
