



12/12/25

Appetizers:

Asparagus Velouté – Walnut pistou*, crème fraiche, chili oil, served with rosemary focaccia - 11

Thai Calamari – Crispy fried calamari, tossed in a sweet chili aioli, chives, limes - 18

Beausoleil Oysters, New Brunswick, CAN – Clean flavor with a light brine with a sweet finish and hints of cucumber – 4 ea/ 40 doz

Entrees:

Kale, Pecan & Chicken Porchetta Salad – Kale, candied pecans*, pears, goat cheese, pomegranate arils, croutons, pomegranate vinaigrette - 24

Ham, Fig & Gruyere Grilled Cheese – Black Forest ham, fig chutney, gruyere cheese, whole grain mustard, served with butternut squash soup – 23

Double Cut Pork Chop – 14oz prime cut pork chop, sweet potato puree, tomato chutney, fried brussels sprouts, mustard cream sauce - 42

Desserts:

Chocolate Mousse* – Chocolate dome, Nutella & chocolate soil*, raspberry coulis, berries, gold leaf – 12

Pumpkin Smores Sundae – Graham crumbs, brulee marshmallow, pumpkin ice cream, chocolate ganache, graham cookie, candied pepitas - 12

*- contains nuts

Featured Wines:

Malmont, Cotes du Rhone Villages, Rhone Valley, France, 2024 *White Blend* 18/gls 68/btl

Three French varietals *Marsanne*, *Viognier*, and *Roussanne* make up this wine. Delicate aromas of apricot and citrus, with a nice freshness on the palate. Hints of white flowers and a creamy texture.

Flanagan Cinghiale Americano, North Coast, CA, 2022 *Cabernet Sauvignon* 18/gls 68/btl

The wild boar is the winemaker's greatest enemy, crushing vines and devouring ripe grapes in a single night. Concentrated dark fruit layered with mocha, spice, and a touch of vanilla. Full-bodied with firm but polished tannins. Long and structured, leaving dark fruit and cocoa on the palate.