

HAPPY NEW YEAR!
2024

Cocktails + Bubbly

Hugo Spritz | 14

prosecco, lemon balm
simple syrup, elderflower
sparkling water

Up in Smoke | 15

Se Busca Mezcal, Mi Campo
tequila, agave nectar, aztec
chocolate bitters, orange peel

Bollicini Prosecco

glass | 9
bottle | 32

Starters

Bacon Wrapped Scallops | 18

polenta rounds, saffron aioli

French Mussels | 18

classic shallot + white wine
broth, crostini

Soup

Lobster Bisque | 8

cup of soup + crostini

French Onion | 5

gruyere-parmesan
crusted crouton

Salad

Roasted Pear Salad | 15

arugula, roasted pear, parmesan
cheese, toasted walnuts
soy-balsamid dressing

Marinated Kale Salad | 15

marinated kale, chickpeas,
sumac onions,
citrus viniageretta

Main Course

Scallibut | 40

halibut, scallops, beurre
blanc, parmesan risotto,
snow peas

Filet Mignon | 55

veal demi glace, petite twice
baked potatoes,
grilled asparagus

Twin Lobster Tail | 50

grilled asparagus, petite
twice baked potatoes,
drawn butter

make it surf + turf!
add lobster tail +20
add crab legs MP

Desserts

Flourless Chocolate Tart | 8

candied orange, whipped cream

Creme Brulee | 8

vanilla custard, sugared crust