



Food Menu

Small Plates

A5 Japanese Wagyu 58

Iwate Prefecture Wagyu, lettuce, ponzu, rice, pickled vegetables & strawberry, wild mushroom, brussel sprouts, ssamjang

Tuna Tartare & Caviar 38

Royal Osetra caviar, ginger, cilantro, jalapeno, wasabi, tomato, scallion

Pokè Bowl 19

Ahi tuna, soy sauce, sesame, maui onion, nishiki rice

Scallops 20

Thai curry, coconut lime broth, spicy

Octopus 25

Spanish pulpo, mango, aged balsamic, arugula (GF)

Tuna Tacos 19

Cooked ahi tuna, tomatillo, onion, crema, cilantro

Truffle Ravioli 21

Ricotta ravioli, truffle, Madaio Calcagno cheese (V)

Pumokin Ravioli 20

Butternut squash, sage, butter, cinnamon, nutmeg, pepitas

Lobster Mac & Sheep's Cheese 29

Lobster tail, Vermont Shepard, breadcrumbs

Short Rib Mac & Cheddar Cheese 22

Braised short rib, prairie breeze, breadcrumbs

Mushroom Mac & Goat Cheese 21

Chanterelle mushrooms, chevre, breadcrumbs (V)

Fried Cheese "Saganaki" 18

Halloumi, lime, jalapeno, cilantro (V)

Truffle French Fries 13

Shoestring fries, truffle infused salt, parmesan, parsley (V)

Korean Fried Wings 19

Sweet & savory soy garlic sauce, sesame

Beef Wellington 24

Petit filet, pate, mushroom, yukon mashed

Short Rib 21

Yukon mashed, shoestring onion

Bacon Wrapped Dates 15

Pitted dates, almond, roasted red pepper sauce (GF)

Mapo Ragu 17

Pork, lo mein, bok choy, douchi, Chinese 5-spice, basil

Spinach Pie 18

Kale, spinach, feta cheese (V)

Portobello Fries 16

Thick cut portobello mushrooms, truffle & mustard aioli (V)

Spinach & Chickpeas 17

Cumin, roasted garlic, saffron, pita chips & za'atar paprika (V)
(VG) (GF)

Flatbreads**Prosciutto 18**

Garbanzo, gruyere, arugula, cherry tomato

Mushroom & Goat Cheese 17

Cremini, scallion, red pepper sauce (V)

Lamb Merguez 20

Spicy lamb sausage, gruyere, cayenne pepper, blue cheese sauce, apple compote, arugula

Tarte Flambée 16

Bacon, bechamel, caramelized onion

Salads

Beets 17

Roasted golden & red beets, chèvre, arugula, pecan (V) (GF)

Fennel and Pecorino 17

Spring mix, orange, dry cranberry, sweet apple, pecan (V) (GF)

Pickled Papaya & Tempura Shrimp 19

Red Cabbage, green beans, carrots, roasted peanuts, cherry tomato

Smoked Duck 20

Apple, dried cranberry, arugula, Blue d'Auvergne

Roasted Butternut Squash 18

Mixed greens, toasted pepitas, beets, goat cheese, candied pecans, dried cranberries, orange maple vinaigrette (V) (GF)

Bruschetta

Honey Tomato 16

Whipped ricotta, thyme, basil (V)

Bacon Marmalade 18

brie, onion, rosemary & thyme

Moses sleeper

Foie Gras & Smoked Salmon 21

Foie gras pate, smoked salmon, white pepper, chives

(GF) Gluten-Free (V) Vegetarian (VG) Vegan

Sandwiches

Italian Grilled Cheese 14

Provolone, fontina, bleu d'auvergne, parmesan, tomato, pesto (V)

Lobster BLT Sliders 28

Maine lobster, brioche, bacon, lettuce, tomato, mayo

Meatball Sliders 17

Beef, tomato, fontina, basil

Truffle Hamburger 17

Gruyere, cremini mushroom, truffle mayo, onion

Goat Cheese & Smoked Salmon 17

Apple, fennel, cucumber, pesto mayo

Turkey & Bacon 17

Aged cheddar, lettuce, tomato, herb aioli

Charcuterie & Fromage

Each 11

Three selections 27

Five selections 41

Charcuterie

Foie Gras Pâté (NJ) +8

Prosciutto di San Daniele (Italy) +2

Artisanal Dry-Cured Saucisson, Duck (NJ)

Smoked Duck (CA) +2

Wagyu Beef Bresaola (US) +8

Spanish Chorizo (Spain)

Calabrese Salami (US)

Smoked Beef Salami (NY) +5

Holy Cow! Beef Salami (IL) +2

Maestri d'Italia Coppa (Italy) +4

Fromage

Moses Sleeper (cow) (Vermont) +1

Cave aged brie, toasted nuts, white mushroom

Mitica Drunken Goat (goat) (Spain)

Sweet, wine rind, mild fruity, smooth

Aged Goat Gouda (goat) (The Netherlands)

Milky sweet, caramel, burnt brown sugar, crunchy

Prairie Breeze (cow) (Iowa)

Sweet, nutty, grassy notes, almond

Taleggio (cow) (Italy)

Meaty, rich, nutty & fruity

Hornbacher (cow) (Switzerland) +1

Grassy, buttery, caramelized onion

Garrotxa (goat) (Spain)

Tangy, hazelnut, white pepper

Brebirousse D'Artenal (sheep) (France) +1

Creamy, grassy, milky sweetness

Nettle Meadow Adiron-Jack (cow) (NY)

Creamy, rich, buttery, apple

Hoch Ybrig (cow) (Switzerland)

Strong, savory, onion, creamy, fruity

Cave Aged Reserve (goat) (NY)

Nutty, sweet, gentle tang

Desserts

Dark Chocolate Pudding 12

Whipped cream, cocoa nibs

Coconut Rice Pudding 11

Coconut milk, rice, mango, coconut flakes

Ice Cream Cookie Sandwiches 11

Caramel ice cream, sugar cookies, whipped cream

Ice Cream 8

Vanilla or Caramel

Luigi's Tiramisu 14

Whipped mascarpone, coffee dipped lady fingers

Poached Pear 13

White wine poached red pear, goat cheese, pecans, cinnamon

Chocolate Lava Cake 14

Vanilla ice cream, whipped cream

Vanilla Soft Serve Ice Cream 14

Maple Rye & Pedro Ximenez caramel sauce, bacon bits