

Menus

November 23 - December 29th

* All menus are subject to change based on seasonal availability. If you have specific dietary restrictions, please contact us ahead of time to confirm the menu.

Wednesday, November 23rd

Creamed Polenta with Ragu Di Funghi
Bib Salad with lemon Pine Nut Dressing & Parmesan
Berkshire Pork Chop with Rosemary & Apple
Pistachio Gelato with Pizzelle Cookies

Happy Thanksgiving!

Friday, November 25th

Orecchiette with Fennel, Sausage, and Broccolini
Roasted Mushroom Salad with Red Wine Cream Vinaigrette
Roasted Chicken with Fennel and Garlic
Hazelnut Ricotta Cake

Saturday, November 26th

Aglio de Olio with Cherry Tomato
Green Salad with Olives orange Manchego and sherry vinaigrette
Grouper Saltimbocca with Brown Butter
Chocolate Pots De Creme with Salted Caramel

Wednesday, November 30th

Artichoke and Parmesan Soup
Roasted Fennel and Grape Salad with blue Cheese Vinaigrette
Filet Bordelaise Aux Cepes
Poached Pears with Vanilla Ice Cream

Thursday, December 1st

Roasted Shrimp Arista
Fregola Salad Tomato, Cucumber & Feta
Grilled Veal Chop with Roasted Mushroom Marsala
Olive Oil Cake with Orange Glaze

Friday, December 2nd

Fusilli with Tomato and Pancetta
Roasted Beet Salad with Arugula and Gorgonzola
Grilled Lamb with Caper Salsa Verde
Bananas Flambé with Rum Caramel

Saturday, December 3rd

Creamed Polenta with Ragu Di Fungi
Grilled Caesar with anchovy lemon vinaigrette
Diver Scallops with Caper brown Butter
Flourless Chocolate Torte with Creme Fraiche

Wednesday, December 7th

Tuna Tartar with Olive Oil Croutons
Bibb Salad with Lemon Pine Nut Dressing
Pork Chop with Escarole and cannellini
Pistachio Gelato with Pizzelle Cookies

Thursday, December 8th

Private Event

Friday, December 9th

Grilled Shrimp Aji Romesco
Grilled Potato Salad with Haricot Vert and Comte
Chilean Sea Bass with Lemon and Capers
Chocolate Mousse with Toasted Hazelnuts

Saturday, December 10th

Veal Meatball with Pine Nuts and Golden Raisins
Roasted Beet Salad with Gorgonzola
Berkshire Pork Chop with Cannellini and Escarole
Olive Oil Cake

Wednesday, December 14th

Creamed Polenta with Ragu Di Fungi
Bib Salad with lemon Pine Nut Dressing & Parmesan
Chilean Sea Bass with Caper Salsa Verde
Flourless Chocolate Torte

Thursday, December 15th

Asparagus with Mustard Creme Fraiche & Prosciutto
Brussel Sprout Salad with Pancetta and Spinach
Low Country Shrimp and Grits with Pancetta Jus
Tiramisu

Friday, December 16th

Scallops with Cauliflower, Golden Raisins, & Brown Butter
Roasted Mushroom Salad with Red Wine Cream Vinaigrette
Grilled Lamb with Marsala Glaze and Fregola Salad
Pistachio Ice Cream with Pizzelle Cookies

Saturday, December 17th

Panzeri with Pesto and Pecorino
Roasted Fennel and Grape Salad with blue Cheese Vinaigrette
Filet Bordelaise Aux Cepes
Chocolate Bundino

Tuesday, December 20th

Butternut Squash Risotto with Pecorino
Chopped Salad with Romano Vinaigrette
Hanger Steak Au Poivre
Poached Pears with Vanilla Ice Cream

Wednesday, December 21st

Scallops with Cauliflower, Golden Raisins, & Brown Butter
Chopped Salad with Horseradish Herbed Dressing
Berkshire Pork Chop with Balsamic Gastrique and Pepper Jelly
Vanilla Crème Brûlée

Thursday, December 22nd

Roasted Shrimp Arista
Chopped Salad with Horseradish Herbed Dressing
Salmon Steaks with Toasted Garlic and Honey Glaze
Hazelnut Ricotta Cake

Friday, December 23rd

Pappardelle with Mushroom Ragu
Fennel and Celery Salad with Apple
Roasted Halibut with Herb Butter
Chocolate Pot De Creme with Salted Caramel

Closed for Christmas

Merry Christmas!

Tuesday, December 27th

Artichoke Parmesan Soup
Roasted Fennel & Grape Salad with Manchego
Lobster Stuffed Shells with Aragosta Marinara
Pistachio Gelato with Pizzelle cookies

Wednesday, December 28th

White Pie with Mushrooms and Roasted Garlic
Roasted Apple Salad with Arugula & Gruyere
Ribeye Toscano with Marsala Balsamic Gastrique
Flourless Chocolate Torte

Thursday, December 29th

Crab Soup with Sherry
Bibb Salad with Lemon Pine Nut Dressing & Parmesan
Sea Bass with Orange Saffron Cream
Pizzelle Cups with Chocolate Gelato