

ηPasta & Vegetarian Main Coursesγ

Handmade Fettuccine Pasta

\$19

with Roasted Vegetables, Shrimp & Parmesan Cheese

Suggested pairing Tramin Pinot Grigio

Handmade Pappardelle Pasta

\$22

and Roasted Hudson Valley Duck Ragu

Suggested pairing Ladrón de Guevara Rioja

Moroccan Vegetable “Tagine” GF

\$19

with Basmati Rice, Toasted Almond and Preserved Lemon Yogurt

Suggested pairing Terradora di Paola Falanghina

ηShellfish & Fish Main Coursesγ

Steamed Prince Edward Island Mussels GF

\$19

with Escarole, White Beans and Chorizo

Suggested pairing Cambria Estate Chardonnay

Sautéed Long Island Fluke Filet

\$24

with Ricotta Gnocchi, Cauliflower Essence, Caper Brown Butter Sauce

Suggested pairing Argiolas Vermentino DOC

Sea Scallops Can be GF

\$26

with Vanilla Parsnip Pure, Sautéed Cauliflower & Beets, Parsley, Shallot & Lemon Juice

Suggested pairing Tenute Rubino Malvasia

Grilled Salmon GF

\$22

with Spinach, Zucchini, Shallot & Cherry Tomatoes

Suggested pairing Meiomi Pinot Noir

Beef & Poultry Entrées

Pan Roasted Orange Glazed Duck GF

\$23

with Celery, Carrot with Roasted Fresh Orange

Suggested pairing Taymente Bonarda

Coq Au Vin

\$21

Red Wine Braised Hen Legs with Mushrooms, Bacon and Yukon Gold Potatoes

Suggested pairing Hendry Ranch Rose

Grilled "Bistro Filet" GF

\$24

with Wilted Kale & Cranberries, Caramelized Shallot, Garlic and Parsnip Puree

Suggested pairing Lancatay Cabernet Sauvignon

GF: Gluten Free

Please inform us of any allergies to specific food items you may have.

In compliance with the Department of Public

Health, we advise that eating raw or

Undercooked meat, poultry or seafood poses a risk to your health.