

Begin

Sushi Tuna*

sushi tuna packed in black and white sesame seeds with a snow pea, daikon radish, and enoki mushroom salad with ginger-soy glaze 16.00

Wild Mushroom And Goat Cheese Turnover

simmered in brandy and wrapped in warm buttered phyllo leaves 10.00

Lump Crab Cake

baby arugula, spicy tartar sauce 14.00

Chicken Lettuce Wraps

peanuts, scallions, chili sauce 14.00

Salt And Pepper Calamari

wasabi aioli, smoked tomato sauce 12.00

Sesame Shrimp Tempura

sweet ginger jam 12.00

Warmth

Today's Soup 7.00

Littleneck Clam Chowder 10.00

Greens

Maine Lobster Cobb Salad

tiny sprouting greens, avocado, tomatoes, hard boiled eggs and bacon 24.00

Caesar Salad With White Anchovy 10.00

add rosemary chicken 16.00 add grilled shrimp 18.00

Tuna Nicoise*

baby greens, haricots verts, nicoise olives, hard cooked eggs, vine ripe grape tomatoes, champagne vinaigrette 23.00

Duck Breast Salad

warm sliced breast of duck on mesclun greens in raspberry vinaigrette with walnuts, dried cranberries and stilton cheese 19.00

Chicken And Goat Cheese

grape tomatoes, artichoke hearts, napa olives, pancetta, balsamic vinaigrette 20.00

Pizza

Margherita Pizza

fresh california mozzarella, roma tomatoes and fresh basil 15.00

Mediterranean Pizza

artichokes, olives, tomatoes, prosciutto, ricotta salata 17.00

Goat Cheese And Asparagus Pizza

walnut pesto, caramelized sweet onions, grape tomatoes, arugula, prosciutto 17.00

Duck Confit And Gorgonzola Pizza

dried cranberries and roasted shallots 17.00

Pepperoni Pizza

tomato sauce, fresh mozzarella, spicy pepperoni and parmesan 15.00

Pasta

Spinach Tortellinis

sautéed chicken breast, sun-dried tomatoes, wild mushrooms,
artichoke hearts and basil cream sauce 19.00

Butternut Squash Raviolis

shrimp, butternut squash, snow peas, and lemon, garlic sage butter 26.00

Tarragon Papparadelle

braised veal, pancetta, figs, brocolini, toasted pignoli nuts,
barolo reduction 21.00

Seafood Saffron Risotto

lobster, sea scallops, shrimp, mussels, crimini mushrooms,
spring peas and mascarpone simmered in lobster stock 28.00

Caliterra Macaroni And Cheese

rock shrimp, capicola, peas and mascarpone cheese 19.00

Main Plates

Organic Statler Chicken Breast

porcini mushroom and fresh thyme sauce,
garlic yukon gold mashed potatoes and asparagus 26.00

Pan-Seared Salmon Filet

roasted fennel root with orange and tarragon, pomegranate sauce,
jasmine rice, and snow peas in a radicchio shell 27.00

Grilled 12oz New York Sirloin*

au poivre with cognac cream,
exotic mushroom wild rice, and grilled asparagus 36.00



Grilled Swordfish

pine nut-mint pesto, grilled bosc pear, balsamic reduction,
haricots verts, jasmine rice 28.00

Filet Mignon*

sweet red bell pepper-rosemary béarnaise, root vegetable gratin,
baby vegetables 38.00

Pan-Seared Chilean Sea Bass

set on a bed of melted leeks, with parsnip puree,
baby vegetables and an orange beurre blanc 29.00

Pork Tenderloin

port wine and dried cranberry sauce with apple cider risotto,
cortland apples and baby vegetables 32.00

Sweet Plates

Meyer Lemon Crème Brulee 9

Tiramisu 9

Cheesecake 9

Chocolate Decadence 9

Strawberry Short Cake 9

Warm Fresh Berries 9

Trio Of Haagen-Dazs Ice Cream 8

Warm Chocolate Chip Cookie

Selection Of Haagen-Dazs Sorbet And Ice Cream 7

Artisan Cheese Plate

With Assorted Crackers And Red Grapes 15

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*