

Restaurant Week \$42 Prix-Fixe

Monday – Friday #

(#Additional music charge applies on Friday night)

Appetizers

(Choose Any)

Classic Onion Soup

crouton, truffle, gruyère cheese

Classic Shrimp Cocktail

poached jumbo shrimp, fresh horseradish
smoke's cocktail sauce (GF)

Crispy Calamari & Popcorn Shrimp

parsley, chipotle aioli, arrabiata sauce

Fried Oysters

freshly shucked Blue Point oysters,
panko batter, mango habañero salsa

Mousse of Foie Gras

toast points, sauternes jelly

Smoked Salmon Platter

red onions, capers, salmon caviar,
crème fraîche, pumpernickel (RGF)

Tomato & Mozzarella Salad

fresh basil, toasted crouton, extra virgin basil oil,
aged balsamic reduction (V) (RVG)

Arugula Salad

baby arugula, red flame grapes,
orange segments, shaved fennel,
white balsamic citrus vinaigrette (VG) (GF)

Dessert

(*Indicates a supplementary charge)

Strawberry Shortcake Cannoli

strawberries, vanilla ricotta cream

Chocolate Fudge Peanut Butter Pie

peanut butter mascarpone,
Valrhona chocolate fudge
Oreo cookie crumbles (N)

New York Cheese Cake*

Nutella chocolate fudge (N)
(\$5 supplementary charge)

Crème Brûlée*

Tahitian vanilla bean custard,
cane sugar caramel
(\$5 supplementary charge)

Entrees

(Choose Any)

(*Indicates a supplementary charge)

Lobster Bouillabaisse

Alaskan cod, sea scallop, little neck clams,
black mussels, garlic aioli, crouton

Seared Salmon

filet of atlantic salmon, mussels, wilted arugula, fingerling
potatoes, shallots, dry vermouth, lemon-butter broth

Lobster Ravioli

hand-rolled lobster and scallop ravioli,
tomato vodka sauce, fresh basil

Blackened Striped Bass

pan seared filet of wild striped bass, lemon zest, parsley,
haricot verts, fingerling potatoes (RGF)

Summer Truffle Ratatouille

Japanese eggplant, garden zucchini, summer squash,
tomatoes, red peppers, butter bean cassoulet, thyme,
freshly shaved summer truffle (V) (VG) (GF)

Braised Short Ribs*

Balsamic-brown sugar braised short ribs,
caramelized cipollini onion, garlic mashed potatoes,
collard greens, sautéed baby carrots (O)
(\$3 supplementary charge)

Cedar Plank Steak*

organic Creekstone Farm NY strip steak, roasted
shallots, onion rings, truffled parmesan fries (RGF) (O)
(\$3 supplementary charge)

Breaded Crispy Pork Chop

pan seared, schnitzel-style center cut pork chop,
baby arugula, red flame grapes, shaved apples,
lemon, mac 'n cheese (O)

White Truffle Chicken

oven-roasted organic breast of chicken, white truffle,
porcini mushroom butter, spinach, roasted garden
carrots, yukon gold mashed potatoes (O) (GF)

Fish Tacos

soft flour tortillas, beer battered cod,
cabbage, red onion, avocado, cilantro,
salsa verde, tomato salsa, chipotle aioli

executive chef - consultant : Patricia Williams
chef de cuisine : Eddy Grullon
sous chef : Patricio Saavedra

(V) = Vegetarian, (O) = Organic Meat, (N) = Contains Nuts
(VG) = Vegan; (RVG) = Vegan Option Available
(GF) = Gluten Free; (RGF) = Gluten Free Option Available

**MON – THURS NO MUSIC CHARGE WHEN ORDERING PRIX-FIXE
FRIDAY NIGHT ALL GUESTS MUST PAY MUSIC CHARGE**

Kitchen does not split orders or Prix-Fixe.
A la carte prices apply to guests sharing the Prix-Fixe