



SAINT & SECOND

APPETIZER

choice of

PROSCIUTTO, BURRATA & FIGS

Tamworth prosciutto, arugula, pomegranate vinaigrette, smoked salt

LOBSTER & CRAB CAKES

Frisée, tarragon tartar sauce

OYSTERS ON ICE

Five East coast or West coast oysters, champagne mignonette

FRIED ARTICHOKE HEARTS

Marinated artichoke hearts, broccolini, charred onion aioli

DUCK MEATBALLS

Shallot hoisin glaze, shishito peppers

MAINE LOBSTER BISQUE

Lobster salsa garnish

ENTRÉE

choice of

MAINE GRILLED ½ LOBSTER

"Rockefeller style," fingerling potato, green beans

BERKSHIRE PORK CHOPS

Roasted brussels sprouts, smoked pork belly, apple brandy reduction

NATURAL 12oz RIBEYE

Celery root gratin, port reduction

COLORADO LAMB RACK

Kamut, feta cheese, arugula, whole grain mustard sauce

GRILLED SALMON

Red quinoa, garlic roasted broccolini, brown butter caper sauce

SMOKED RAVIOLI

White bean & parmesan filled butternut squash purée, mushrooms, arugula, broccolini, orange

DESSERT

choice of

DUTCH APPLE & PEAR PIE

Served warm with vanilla bean ice cream

CHOCOLATE POT AU CREME

Graham cracker base, macerated raspberries, cocoa nib brittle, sweet cream

RED VELVET DONUT BREAD PUDDING

Vanilla glaze, almonds, cookies & cream ice cream

\$70 PER PERSON

Price does not include tax and gratuity



WINE PAIRINGS

FIRST COURSE

choice of

Deutz Brut

CHAMPAGNE, FRANCE, NV
SPARKLING



Foxen

SANTA MARIA VALLEY, '14
PINOT NOIR

SECOND COURSE

choice of

Pierre Yves-Colin Money

BOURGOGNE, FRANCE, '14
CHARDONNAY



Alta, 'Oso Malo'

NAPA VALLEY, '13
CABERNET SAUVIGNON

THIRD COURSE



Smith Woodhouse

10 YR TAWNY PORT



Add-on wine pairing for \$30. Price does not include tax and gratuity.