

SILHOUETTE

LUNCH

APPETIZER

SLOW ROASTED LEEK SALAD / Duck Prosciutto / Grilled Red Onion Dressing /Aged Manchego Cheese	14
MIXED BABY LETTUCE / Shaved Seasonal Vegetables / Honey Crisp Apple / Creamy Mustard Dressing	12
LOCAL BEET SALAD / Toasted Hazelnuts / Mint Oil / Crispy Goat Cheese	12
MARINATED GRILLED SHRIMP / Herbs Salad / Passion Fruit Dressing	16
CRUDO of DAURADE / Celery Roots Puree / Hearts of Palm / Grapefruit Kumquat Dressing	16
BAKED POTATO AND WINTER BLACK TRUFFLE SOUP / Bacon Grilled Cheese Soldiers	16
WILD BURGUNDY SNAIL RISOTTO / Hen of the Wood / Garlic Parsley Sauce	16/24
FRESH PAPPARDELLE / Wild Boar Sunday Ragout / Braised Kale / Fresh Ricotta / Gremolata	18/26

SANDWICHES

8 OZ. BURGER QUEEN / Special Sauce / American Cheese / French Fries	16
PRESSED CIABATA SANDWICH / Milk Braised Pork / Provolone / Broccoli Rabe / Toasted Garlic Oil	14
SMOKED TUNA SANDWICH / Chive Biscuit / Tartare Sauce	18

ENTRÉE

ROASTED AMISH CHICKEN / Smoked Cippollini Onion / Baby Brussels Sprouts / Porcini Marmalade	22
HANGER STEAK "A LA PLANCHA" / Bacon and Butter Braised Collard Greens / Garlic Pommes Noisette / Sauce Diable	26
SLOW BAKED GROUPER / Caramelized Cauliflower Puree / Sunchokes / Grapes / Warm Capers Vinaigrette	24
PAN SEARED CHATHAM COD / Potato Leek / Chorizo / Crispy Brandade	24
DUCK LEG CONFIT / Pommes Salardaise / Pickled Red Onion / Whole Grain Mustard	24

SIDES

Broccoli Rabe 8 / Baby Brussels Sprouts 9 / Sautéed Wild Mushroom 12 / Pommes Noisette 9 / Cassolette of Beans 9
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Chef's Five-Course Tasting Menu Available upon Request (for the Entire Table Only)
\$85 per person
\$130 per person with wine pairing
DAVID MALBEQUI - EXECUTIVE CHEF