



February 10, 2024

Antipasti

**Chilled Seafood Platter**

Cold water lobster, east coast oysters,  
jumbo shrimp, lemon tarragon aioli,  
calabrian chili hot sauce, housemade cocktail sauce 39

**P.E.I. Mussels**

Italian sausage, calabrian chili, banana peppers, tomato, white wine 19

**Beet Salad**

Arugula, candied almonds, crumbled blue cheese, maple-balsamic  
15

**Burrata Al Forno**

Blistered tomatoes, garlic, fresh herbs, white wine, baguette 18

**Organic Chicken Liver Pâté**

Blueberry compote, multigrain bread 13

Entrée

**Atlantic Halibut**

Lump crab, grapefruit, fennel, Sicilian olives, frisee,  
baby red potatoes 52

**Allen Bros. Veal Chop**

Butternut squash fregola, roasted pearl onions, shitake mushrooms, marsala wine 65

**Black Spaghetti**

Spanish octopus, leeks, tomatoes, calabrian chili, lemon 38