

APPS

CAULIFLOWER SOUP WITH WILD MUSHROOMS 14
SUPPLEMENT: WHITE TRUFFLES ALBANESE MKT

TUNA TARTARE WITH DIJON EMULSION 15

GRILLED MEDITERRANEAN BABY OCTOPUS 16
CERIGNOLA OLIVES, CELERY, BABY FENNEL

BUFFALO MOZZARELLA WITH TOMATO CONFIT HERB OIL 15

BEEF CARPACCIO, TRUFFLE PASTE, REGGIANO 16

SALADE

THE ROYAL CHOPPED SALAD 12

MIXED GREENS, LOCAL CITRUS, REGGIANO, CITRUS VINAIGRETTE 11

CASEAR SALAD WITH PANISSA CROUTONS 12

ASIAN PEAR, ARAGONES, PISTACHIOS & WILD ARUGULA 14

OYSTER BAR

SERVED WITH
CHAMPAGNE MIGNOTTE CHIPOTLE COCKTAIL SAUCE

DAILY SELECTION OF OYSTERS MKT

SHRIMP COCKTAIL (3) 16

STONE CRABS MKT

ENTREE

CHICKEN UNDER A BRICK 26
WITH CRISP PANCETTA, CIPPOLINNI ONIONS, SMOKED APPLE

LOCAL GROUPEL 25
WITH FARO "RISOTTO", CARAMELIZED SHALLOTS

BRAISED BEEF SHORT RIBS 28
WITH WHITE POLENTA

MACARONI AND CHEESE 21
SUPPLEMENT: WHITE TRUFFLES ALBANESE MKT

QUINOA WITH LOCAL HARVEST VEGETABLES 24

A LA CARTE

NY STRIP STEAK 24 DAY DRY-AGED 55

COLORADO LAMB PORTERHOUSE 45

ROSEMARY SCENTED SALT CRUSTED FISH ON THE BONE 35

SIDES \$10

HERB INFUSED FRIES
CREAMED SPINACH CASSEROLE
POTATO GRATIN WITH EMENTHALLER

SWEET POTATO WEDGES
ROASTED BUNCHED ORGANIC CARROTS