

❧ Restaurant Week 2025 ❧

\$65

Optional Wine Pairings Priced by the Glass

Tempura Oyster Mushrooms

Mimolette Fondue

ALBERT BICHOT, CHARDONNAY | BURGUNDY, FRANCE \$18

or

Maryland Crab Cake

Seared Maryland Crab Cake, Louis Sauce

CLOUDY BAY SAUVIGNON BLANC | MARLBOROUGH, NZ \$17

or

Grilled Octopus

Braised Spanish Octopus, Chimichurri Sauce, Frisée

Cilantro, Shishito Pepper, Piquillo Pepper Coulis

ALBERT BICHOT, CHARDONNAY | BURGUNDY FRANCE \$18



Pan-Seared Rockfish

Soy-Glazed Baby Bok Choi, Carrots 3 Ways

CHÂTEAU D'ESCLANS WHISPERING ANGEL, ROSÉ | PROVENCE, FRANCE \$16

or

Duck Breast

Braised Endive, Potato Confit, Black Garlic Duck Jus

BELLE GLOS "BALADE", PINOT NOIR | CALIFORNIA, USA \$18

or

Filet Oscar

Jumbo Crab, Asparagus, Béarnaise, Pommes Purée

LEVIATHAN, CABERNET SAUVIGNON, NAPA VALLEY, USA \$19



Vanilla Napoleon

Valrhona Manjari Chocolate, Orange Madelaine

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV \$16

or

Chocolate Cremeux

Valrhona Manjari Chocolate, Orange Madelaine

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV \$16

or

Peach Basil Tart

Amaretto Anglaise and Tahitian Vanilla Ice Cream

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV \$16

STEPHEN TAYLOR

Chef de Cuisine

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.