

Let's be thankful.....

- JAPANESE HAMACHI, "ceviche," carrot, radish cucumber, yuzu, olive oil, yuzu kosho 18
- BEAU SOLIEL OYSTERS, new brunswick, appropriate condiments 21
- WARM BAGUETTE, hand churned normandie butter 10
- AVOCADO HUMMUS, capers, pine nuts & ev olive oil, grilled "indian" bread, an organic vegetable crudité 17
- A GARDEN OF..market lettuce, a "caesar" dressing with lemon and garlic, pine nuts, capers, toasted buckwheat 14
- HOT SOUP, traditional clam chowder, fresh littleneck clams, bacon, carrot and fingerling potato 14
- KENTER CANYON BABY GREENS, meyer lemon & crème fraiche, feta cheese & pine nuts 14
- SHELLFISH "PLATEAU," live maine lobster, beau soleil oysters, Dungeness crab meat, jumbo Mexican prawns MP
- DUCK CARNITAS "TOSTADA," confit of local duck, japanese sweet potato, roasted salsa verde 21
- HOBO STEAK, 40 day dry aged prime new York, hand churned normandie butter, warm baguette 42
- PRIME DRY AGED BURGER cheddar, bacon, grilled onion, vine ripe tomato, gem lettuce, T.I., brioche 19
- HOUSE MADE ZUCCHINI AND BASIL RAVIOLI oven dried tomatoes, reggiano, brown butter sauce 24
- COTE DE BOEUF, 36 ounce dry aged prime beef, butter basted, spring vegetables, potato, bordelaise mp
- SWORDFISH, line caught, pine nut "gremolata", candy stripe fig, apple mostarda, artichoke and spinach 37
- PRIME FILET OF BEEF, roasted artichokes, wild mushroom, potato mousseline, sabayon & bordelaise 45
- MAINE LOBSTER PASTA, 1.5 # live lobster, Japanese udon noodles, brown butter "dashi", yuzu 44
- SCOTTISH SALMON, grilled asparagus, roasted shiitake, potato emulsion, salsa verde 29
- MARYS ORGANIC TURKEY, butter poached breast, confit of thigh, sweet potato, roasted Brussel sprouts 34