

# dinner

## soups

**sedona white corn tortilla soup:**

avocado, tomato salsa, lime sour cream 6

**new england clam chowder:**

oyster crackers 7

**soup of the day:** market

## small plates

**szechuan calamari:**

chili lime aioli, mango-black bean salsa 11

**short rib monte cristo:**

brioche bun, balsamic onions, belle passé cheese, horseradish-sour cream, herb fries 8

**forté shrimp cocktail:**

citrus-marinated chilled jumbo shrimp, spanish cocktail sauce, avocado, tortilla chips 12

**bacon-wrapped spanish chorizo-stuffed medjool dates:**

piquillo pepper-tomato sauce, arugula salad 9

**blue hill bay mussels:**

white wine-garlic sauce, tomato, basil pesto, grilled sourdough 11

**mediterranean tapas:**

eggplant roulade, panzanella, rosemary hummus, pita chips, stuffed roasted red pepper and olive tapenade 9

**lobster 'tots':**

coleslaw, herbed tartar sauce 10

**chicken tinga 'nachos':**

guacamole, pico de gallo, chipotle aioli, jack cheese, sour cream, cilantro 9

**korean barbecue short ribs:**

green onion pancakes, pickled cabbage, korean barbecue sauce and scallions 12

**smoked whitefish rilette:**

mixed olives, cornichons, whitefish pâté, arugula and warm sourdough bread served in a small jar 9

**cheese and charcuterie:**

chef's selection of 3 cheeses and assorted cured sausages with traditional accompaniments 12

chef's selection of 5 cheeses and assorted cured sausages with traditional accompaniments 15

## salads

**classic caesar:**

romaine, white anchovies, herb croutons, parmesan 7

**wedge salad:**

iceberg lettuce, candied walnuts, smoked bacon, sundried tomatoes, chives, bleu cheese or 1000 island dressing 8

**roasted beet salad:**

warm chevre crostini, arugula, toasted pecans 8

**jumbo lump crab gratin:**

bibb lettuce, apple cider vinaigrette and shaved apples 12

**lemon garlic grilled shrimp:**

greens, jumbo asparagus, artichoke hearts, tomato, feta cheese, garlic crostini 14

**simple greens and beans:**

artisan greens, french green beans, globe tomatoes, lemon-caper vinaigrette 7

*Ask your server about menu items that are cooked to order or served raw.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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## brick oven pizzas

### **smoked salmon pizza:**

asiago cheese, red onion, capers, dill crème fraîche 12

### **triple cheese:**

tomato sauce, fontina, provolone and asiago cheese, basil pesto 9

### **gyro:**

house-made gyro, feta cheese, eggplant, roasted peppers, cucumber-garlic sauce, arugula, tomato 11

### **wild mushroom and country ham:**

mushroom sauce, fontina cheese, green onion 11

### **barbecue chicken:**

provolone and asiago cheese, caramelized onion, romaine and ranch dressing 9

### **ranchero pizza:**

jalapeño braised pork, provolone cheese, chimichurri, pico de gallo and sour cream 9

## entrées

### **wild rice stuffed trout:**

leeks, chanterelle mushrooms, globe tomatoes, watercress, brown butter-caper vinaigrette 24

### **tempura 'bonsai' yellowfin tuna:**

quinoa tabbouleh, pea tendril salad, wasabi, pickled ginger 29

### **sweet chili-glazed salmon:**

stir-fried sugar snap peas, orange segments, toasted cashews, pea tendril salad, orange-sesame vinaigrette 24

### **fire roasted pork tenderloin:**

creamy polenta, balsamic glazed cremini mushrooms, crispy sage 23

### **grilled hanger steak:**

herbed roast potatoes, baby green beans, aged balsamic, bacon, bleu cheese, crispy shallots, merlot sauce 22

### **braised short ribs:**

root vegetable gratin, natural braising sauce, horseradish crème fraîche, parsley purée, parsnip chips 29

### **butternut squash gnocchi:**

roasted butternut squash, sage cream, root vegetables and parmesan cheese 17

### **slow cooked domestic lamb shank:**

roasted carrot-mashed potatoes, natural braising liquid and gremolata 32

### **char-grilled beef filet:**

sautéed wild mushrooms, cipollini onion, roasted fingerling potatoes, tomato salad, forté steak sauce 34

### **half chicken under brick:**

artichoke hearts, asparagus, yukon potatoes, oven roasted tomatoes, lemon-garlic sauce 18

### **duck-duck goose:**

mini pumpkin duck leg confit, foie gras, seared duck breast, wild mushrooms, wild rice pilaf with truffle sauce 28

### **coco-curry sea scallops**

chinese vermicelli, bok choy, carrot, bell pepper, shiitake mushrooms and sugar snap peas 26

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