



## APPETIZER

**LOBSTER AND WILD MUSHROOM RISOTTO 16**  
parmesan, sweet potato, watercress, pomegranate reduction

**DUCK CONFIT SALAD 13**  
mesclun, pickled shallots, dried cranberries,  
cherry tomato, gorgonzola, lemon-dijon vinaigrette

## ENTRÉE

**PAN ROASTED GROUPER 34**  
gnocchi, pancetta, oyster mushrooms, sweet pea puree,  
pecorino, dill-caper butter sauce

**VEAL OSSO BUCCO 36**  
goat cheese polenta, roasted heirloom carrots,  
rosemary, red wine reduction

**SEARED SEA SCALLOPS 34**  
parsnip-pear puree, charred brussel sprouts,  
brown butter, lemon, sage  
artichokes, cilantro

## DESSERT

**MOCHA SWIRL CHEESECAKE 7**  
chocolate sauce, Baily's whipped cream

**EGGNOG CRÈME BRULÉE 7**  
spiced whipped cream, gingersnap cookies