

JAMES JENNINGS
Executive Chef

AND STAFF

CALAMARI &
SMOKEY EDAMAME
SERVED FAMILY STYLE

FIRST

CREAM OF CRAB
jumbo lump, chives

BUTTERNUT SQUASH SOUP (V)
toasted pumpkin seed, cinnamon crema

SMOKED SALMON CAESAR
fresh radishes, pumpernickel, toasted parmesan

WARM BURRATA & WILD MUSHROOM
rosemary oil, hazelnuts, crusty bread

2 PIECE LAMB CHOPS
bourbon, dark chocolate, herb almonds

SPICED & SLICED TUNA
savoy cabbage slaw, pickled ginger, wonton, wasabi aioli

PRINCIPALS

FILET MIGNON & CRABCAKE
lobster mac, grilled asparagus

RARE AHI TUNA
scallion fried brown rice, six way local veg, chili sauce

JUMBO SCALLOPS
pea, parmesan & cipollini risotto, blistered cherry tomatoes, prosciutto chip

CRAB CAKES
fried green tomatoes, corn pudding, cocktail, tartar

DUCK BREAST
parsnip puree, roasted brussels, cherry apple glaze

CHICKEN MEDALLIONS
potato hash, string beans, smoked mozzarella, pancetta, marsala cream

DESSERT

JAMES' BREAD PUDDING
white & dark chocolate, caramel sauce

BLONDIE
torched marshmallow, vanilla ice cream

CREME BRULEE
fresh berries