



Holiday Menu

Monday, December 24th & Monday December 31st

3pm - Close



Starters

SOUP OF THE DAY 7.95

ask for today's selection

VEGETARIAN WILD MUSHROOM SOUP 7.95

shiitake, button, oyster mushrooms, cream

ARTISAN CHEESE PLATE 15.95

dried apricots, apples, toasted walnuts, baguette

CHEESE & CURED MEAT PLATE 15.95

dried apricots, dijon, marinated olives, baguette

BAKED HUMBOLDT FOG 15.95

wild mushrooms, toasted Con Pane brioche

BAKED BRIE IN A PUFF PASTRY 13.95

basil, roasted garlic, mixed greens, basil vinaigrette

ESCARGOT BOURGOGNE 15.95

baked in the shell, Pernod scented cognac garlic butter

SHRIMP SCAMPI 14.95

mushrooms, tomatoes, cognac garlic butter

CHICKEN LIVER MOUSSE 12.95

balsamic onions, whole grain mustard, cornichons, crostini

Salads

HOUSE 7.95

greens, marinated tomatoes, olives, parmesan, basil vinaigrette

CLASSIC CAESAR 7.95

romaine hearts, parmesan, croutons

*white anchovies available upon request

GOAT CHEESE 9.95

greens, macadamia nuts, dried cranberries, pomegranate vinaigrette

KITCHEN SINK SALAD 8.95

citrus vinaigrette, mixed greens, asparagus, corn, carrots, marinated tomatoes, toasted almonds, fresh orange

Champagne Special

**J. LASSALLE, CHAMPAGNE, BRUT,
CACHET OR, 1ER CRU 15**

Entrées

DAY BOAT SCALLOPS 24.95

tomatoes, olives, capers, green beans, roasted potatoes, white wine lemon sauce

PRINCE EDWARD ISLAND MUSSELS 18.95

white wine, garlic, herbs, 3rd Corner fries, saffron aioli

SEAFOOD RISOTTO 20.95

scallops, shrimp, mascarpone, caramelized onions, fennel

LOCH DUART SALMON 23.95

caramelized onion potato cake, seasonal vegetables, tomato fennel confit

SHRIMP ARRABBIATA 19.95

bacon, dried tomatoes, garlic, capers, white wine, chili flakes, parmesan, linguine

WILD MUSHROOM PASTA 17.95

sautéed wild mushrooms, fresh marinated tomatoes, garlic, basil pesto, lemon zest, parmesan, linguine

GRILLED CHICKEN PASTA 18.95

garlic, dried tomatoes, bacon, boursin cream sauce, parmesan, penne

SPICY SAUSAGE PENNE 17.95

Spanish chorizo, spicy sausage, dried tomatoes, parmesan, pesto cream

FARRO 18.95

whole grain, roasted corn, Brussels, butternut squash, lemon butter, parmesan

BRAISED BEEF SHORT RIB 19.95

garlic mashed potatoes, vegetables, cipollini onion

DUCK CONFIT 20.95

cassoulet, spinach, whole grain mustard beurre blanc

GRILLED PORK CHOP 18.95

buttermilk brined bone-in pork chop, pickled cherries, swiss chard, bacon, potato gnocchi, apple cider gastrique

NEW YORK STEAK 25.95

red wine demi-glace, crispy onions, arugula salad, citrus vinaigrette, 3rd Corner fries

Specials

FARMER'S STYLE ROAST HALF DUCK 29

Roast Half Duck with Mushroom Cognac Demi, Savoy cabbage, bacon, potato puree

SURF & TURF

PETITE FILET MIGNON & MAINE LOBSTER TAIL 39

grilled petite filet mignon, mushroom cognac demi & broiled Maine lobster tail, drawn butter, truffle mashed potatoes, haricot vert