



AUTUMN MENU

STARTERS

HALFMOON BAY OYSTERS ON THE HALF SHELL | 3.00/EACH

CRISPY PORK BELLY | SWEET & SOUR SOY GLAZE | SUSHI RICE | SESAME | 12

BURATTA | STUFFED MOZZARELLA | PROSCIUTTO | BALSAMIC PEARLS | OLIVE OIL | 14

"TRUFFLED" GOATCHEESE FONDUE | TOASTED CROSTINI | 14

PÂTÉ OF DUCK | PISTACHIOS | DRIED CHERRIES | TRADITIONAL GARNISHES | 12

TERRINE OF FOIE GRAS & BLACK TRUFFLES | SOUR APPLE GEL | PICKLED CHERRIES | 19

WILD PENNSYLVANIA MUSHROOM SOUP | THYME | FRESH HERBS | 8

SHRIMP COCKTAIL | 17

JUMBO CRABMEAT COCKTAIL | 17

CHILLED SEAFOOD PLATTER (SERVES 2-3 PEOPLE)

OYSTERS ON THE HALF SHELL (6) | JUMBO CRABMEAT COCKTAIL | SHRIMP COCKTAIL (4) | 39

SALADS

RASPBERRY SALAD | ORGANIC BABY LETTUCES | APPLEWOOD BACON | CRISPY GOAT CHEESE
| RASPBERRY VINAIGRETTE | TOASTED ALMONDS | 14

CARNEGIE SALAD | ORGANIC BABY LETTUCES | GORGONZOLA | APPLES | SUGAR ROASTED WALNUTS
| SHERRY VINAIGRETTE | 12

WARM BRIE SALAD | ORGANIC BABY LETTUCES | TRIPLE CREAM BRIE | DRIED CHERRIES
| WALNUT-CITRUS VINAIGRETTE | 13

BEETS & GOAT CHEESE SALAD | HONEY-SHALLOT VINAIGRETTE | CARAWAY | 14

ENTREES

BOUILLABAISSÉ | MUSSELS | CALAMARI | SALMON | PRAWNS | COD | WHITE WINE-SAFFRON BROTH
| RED PEPPER AIOLI | 38

“WESTER ROSS” WILD SCOTTISH SALMON | AUTUMN SPICED BUTTERNUT SQUASH RISOTTO
| TOASTED HAZELNUTS | 32

SEA SCALLOPS | CELERY ROOT PURÉE | TARRAGON LOBSTER SAUCE | 32

ORGANIC CHICKEN “WELLINGTON” | COUNTRY HAM, GRUYERE CHEESE, AND WILD MUSHROOMS
| PUFF PASTRY | MADEIRA CREAM SAUCE | 27

VEAL CHOP | 12 OZ. | CAPER & LEMON BUTTER SAUCE | HERB POLENTA CAKE | 45

PAPPARDELLE BOLOGNESE | WIDE RIBBON PASTA | TRADITIONAL TOMATO MEAT SAUCE | 24

GOATCHEESE & WILD MUSHROOM RAVIOLI | PARMESAN CREAM SAUCE | ROASTED VEGETABLES | 24

USDA PRIME NEW YORK STRIP STEAK | 12 OZ. | POTATO GRATIN | BURGUNDY RED WINE SAUCE | 42

BLACK ANGUS FILET MIGNON | 8 OZ. | BURGUNDY RED WINE SAUCE | RÖSTI POTATO | 45

•••

CHEESE COURSE

SELECTION OF 3 IMPORTED AND DOMESTIC CHEESES WITH TRADITIONAL GARNISHES | 15

•••

EXECUTIVE CHEF | PAUL KENDEFFY • SOMMELIER | MARIE FLORIAN

SOUS CHEF | CHRIS HOLLOBAUGH

Instagram @chefpaulkendeffy

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness