



WINTER MENU

STARTERS

HALFMOON BAY OYSTERS ON THE HALF SHELL | 3.00/EA

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

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

AMERICAN STURGEON CAVIAR | 1 OZ. | BLINI | CRÈME FRAICHE | 48

CHEESE COURSE | SELECTION OF IMPORTED & DOMESTIC CHEESES | 12

TERRINE OF FOIE GRAS & BLACK TRUFFLES | APPLE COMPOTE | PORT REDUCTION | 19

WILD PENNSYLVANIA MUSHROOM SOUP | THYME | FRESH HERBS | 8

SHRIMP -OR- 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

ENTRÉES

HALIBUT & MAINE LOBSTER TAIL | BABY POTATOES | BROCCOLI RABE
LOBSTER-BASIL SAUCE | 38

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

SEA SCALLOPS | ROASTED TOMATOES | POLENTA | CHIMICHURRI | 32

RED CURRY ROASTED CHICKEN | PEANUT-LIME SAUCE | BOK CHOY | JASMINE RICE | 25

VEAL OSSO BUCCO | BRAISED WITH WHITE WINE AND THYME | ISRAELI COUS-COUS | 38

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

BLACK ANGUS FILET MIGNON | 8 OZ. | SAUTEED ARUGULA | MASCARPONE & TRUFFLE RAVIOLI | 45

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

GOAT CHEESE & WILD MUSHROOM RAVIOLI | PARMESAN CREAM SAUCE | ROASTED VEGETABLES | 24

EXECUTIVE CHEF | PAUL KENDEFFY • WINE DIRECTOR | KAREN SAPIA • SOUS CHEF | CHRIS HOLLOBAUGH
Instagram @chefpaulkendeffy

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