



– FIRST COURSE –

**Roasted Beets and Baby Greens**

navel oranges, pistachios, citrus vinaigrette

2020 *Domaine de Triennes, Vin du Pays, Provence, FRA* \$12

**New England Cod Cakes**

pickled onion, petite greens, remoulade

2019 *Pazo de Villarei, Albariño, Rías Baixas, ESP* \$13

– SECOND COURSE –

**Swordfish Milanese**

baby arugula, fingerling potatoes, tomato conserva, parmesan

2018 *J. Lohr, “Los Osos”, Estate Merlot, Paso Robles, USA* \$11

**Bouillabaisse**

hake, mussels, littleneck clams, tomato saffron broth,  
garlic & herb franchise

2018 *Domaine La Garrigue, Cuvée Romaine, Côtes du Rhône, FRA* \$12

– DESSERT –

**Chocolate Budino**

salted caramel, whipped cream, cookie crumble

2016 *Gérard Bertrand, Banyuls Vin Doux Naturel, Languedoc-Roussillon, FRA* \$10



**\$46 PER PERSON**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
\*\*Please inform your server of any allergies prior to ordering. \*\*\*An 18% gratuity will be added to parties of 6 or more.