



A LA CARTE

SHRIMP COCKTAIL	half pound with cocktail sauce, lemon \$19
BLACKBERRY OYSTERS	half dozen with cider mignonette, lemon \$18
SMOKED SALMON	crème fraîche, capers, chives \$18
SMOKED COUNTRY HAM	dijon mustard, cornichon \$18

FIRST

BELGIAN ENDIVE SALAD	honeycrisp apples, brown butter walnuts, bleu d’auvergne, cider dijon vinaigrette
LITTLE GEM HOUSE SALAD	tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette
ROASTED BUTTERNUT SQUASH SOUP	brioche croutons, crème fraîche
CRAB BISQUE	fresh crab meat, chives

SECOND

BRAISED BEEF SHORTRIBS	gratinéed with dijon mustard & brioche breadcrumbs, pommes puree, fresh horseradish, red wine braise reduction
PAN ROASTED HALIBUT	honeynut squash purée, roasted broccolini, chive beurre blanc
POTATO GNOCCHI	roasted mushrooms, sage, reggiano, creamy pumpkin sauce
HERITAGE BREED TURKEY	roasted breast, slow cooked leg confit, pommes puree, brioche stuffing, fresh cranberry compote, smoked turkey jus
**8OZ PRIME BEEF TENDERLOIN	crispy potatoes, roasted broccolini, red wine reduction, sauce béarnaise **(\$25 supplement)

DESSERT

COMING SOON	housemade dessert selection
COMING SOOM	housemade dessert selection