

Current Menu

First Course

Signature Salad

*Farm Fresh Greens, Strawberries, Herbed Goat Cheese
Candied Walnuts, Fig Vinaigrette*

8

The “Always Changing” Soup

Served Tableside

12

“Leaning Tower” Of Beets

*Gold & Red Chioggia Beets, Haricots Verts
Lightly-Dressed Tomatoes, White Balsamic Vinaigrette*

10

Tart du Jour

Savory Tart, Changes Daily

11

Hand Rolled Duck Confit “Cigars”

*Boursin Cheese, Wild Mushrooms, Julienne Carrots
House-Made Sweet & Spicy Dipping Sauce*

12

Mediterranean Indigo Mussels

*Shallot & Garlic Sautéed Mussels
Saffron-Lemon Grass Broth*

15

Gravlax à la Better Half

*House-Cured Salmon, Buckwheat Crêpes
Dill-Mustard Sauce, Traditional Garnitures*

13

Seared “Un-Cured Bacon” Belly

*Warm Frisée & Radicchio Salad
10-Year-Aged Sherry Vinaigrette*

14

Charcuterie Plate
Handcrafted Sausage, House-made Pâté & Terrine
Classic Accompaniments

15

Second Course

Vegetarian Linguini
Spinach, Goat Cheese
Smoked Pumpkin & Tomato Sauce

17

Provençal Clams
House-Made Lemon Pepper Linguini, Garlic, Tomatoes,
Capers, Herb de Provence, White Wine Sauce

18

Wild Game Meatloaf
Creamy Mashed Potatoes, Hunter Sauce,
Caramelized Onions

19

Cabernet-Braised Short Rib
Cauliflower-Horseradish Mash, Morel Mushroom Sauce

20

Veal Scaloppini
Herbed Spätzle & Pâte Feuilletée,
Mediterranean Madeira Reduction

20

Stuffed Montezuma Quail
Tehachapi Apples, Mushrooms,
Iranian Pistachios & Bosc Pear- Stuffed Quail
Wild Mushroom Risotto, Rose Petal Chiffonade

22

Long Island Duck
Savory Fig Bread Pudding
Port & Chipotle Glaze

23

Seafood du Jour
Server Has Details
M.P.

Blue Plate Special

Served every evening from 5 PM – 7 PM
\$15/Person *

First Course
(Please select one item)

Signature Salad
Farm Fresh Greens & Fruit, Candied Walnuts, Fig Vinaigrette

The “Always Changing” Soup
Served Tableside

Second Course
(Please select one item)

Grilled Flat Iron Steak
Pommes Frites, Garlic-Balsamic Vinaigrette

Wild Game Meatloaf
Creamy Mashed Potatoes, Hunter Sauce, Caramelized Onions

Seafood du Jour
Server Has Details

Pan-tossed Pasta
*House-made Linguini, Spinach, Mushrooms,
Pumpkin & Tomato Sauce*

Choice of Dessert

* The Fine Print

Your selections from The Blue Plate Special menu must reach the kitchen by 7 PM. Automatic 18% gratuity will be added to all checks. Our corkage fee is \$5/bottle. We will be unable to accommodate any dietary preferences or restrictions. Please respect our NO SHARING, NO SUBSTITUTIONS and NO SEPARATE CHECKS policy.