



Restaurant Week Lunch Menu

\$22.95 per person | Includes 3 Courses | Does not include Beverages, Tax or Gratuities
Available Monday - Friday

First Course

CHICKPEA PANISSE | Chickpea Fritters | Mediterranean Garlic-Almond Dip | Spring Succotash | Micro Arugula

CORN AND MUSHROOM BISQUE | Mushroom Mélange | Roasted Corn Bisque | Crispy Sunchokes | Truffle Essence

BRUSSELS SPROUT SALAD | Shaved Brussels | Gorgonzola | Toasted Walnuts | Marinated Fennel | Grilled Pita

CITRUS BEETS | Roasted Beets | Citrus-Herb Ricotta | Grapefruit Supremes | Pistachios

RAW OYSTERS | Blue Point Oysters | Cucumber Mignonette

Main Course

MARKET FISH SANDWICH | Charcoal Grilled Fillet | Béarnaise Aioli | Caramelized Fennel | Fire Roasted Peppers | Crispy Leeks | Toasted Brioche Bun

LAMB BURGER | Ground Domestic Lamb | Tzatziki | Baby Spinach | Pickled Red Onions | Herb-Feta | Toasted Ciabatta Bread

ROASTED CHICKEN COBB | Herb Roasted Chicken | Arugula | Smoked Bacon | Gorgonzola | Egg | Avocado | Baby Tomatoes | Dijon Vinaigrette

MOULES FRITES | Steamed American Mussels | Fiery Tomato Broth | Caramelized Onions | Truffle-Parmigiano Fries | Garlic Aioli

EGGPLANT MILANESE SANDWICH | Crispy Parmigiano-Herb Breaded Eggplant | Pesto | Fresh Mozzarella | Tomato Confit | Toasted Baguette

DUCK GRILLED CHEESE | Duck Confit | Fontina | Fig-Port Wine Mostarda | Grilled Red Onions | Toasted Peasant Bread

Dessert

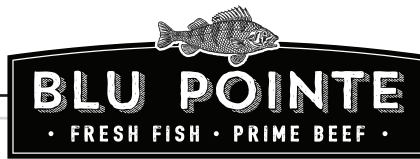
JANE'S SORBET AND ICE CREAM DUO | Choice of two Scoops of any Jane's Ice Cream or Sorbet

SORBET | Raspberry | Lemon | Mango

ICE CREAM | Vanilla Bean | Killer Chocolate | Dulce de Leche | Cappuccino Calypso

AFFOGATO | Jane's Vanilla Bean Ice Cream | Chocolate Cookie Crumble | Chantilly Cream | Shot of Espresso Poured Table-side

OLIVE OIL CAKE | Lemon Curd | Rosemary Meringues | Streusel Crumble



Restaurant Week Dinner Menu

\$32.95 per person | Includes 3 Courses | Does not include Beverages, Tax or Gratuities
Not Available Saturday

First Course

COQUILLES SAINT JACQUES | Poached Sea Scallops | Mushrooms | Sherry-Shallot Cream | Gruyère | Bread Crumbs

BAKED OYSTERS | Blue Point Oysters | Brandied Truffle Cream | Tarragon Bread Crumbs | Crispy Leeks

LAMB MEATBALLS | American Lamb | Mediterranean Mint Pesto | Pecorino | Pea-Orzo Salad

EGGPLANT NAPOLEON | Charcoal Grilled Eggplant | Basil | Crumbled Feta | Fire Roasted Peppers | Red Onions | Greek Yogurt-Almond Dip

CORN AND MUSHROOM BISQUE | Mushroom Mélange | Roasted Corn Bisque | Crispy Sunchoke | Truffle Essence

DUCK CAESAR SALAD | Duck Confit | Lacinato Kale | Shaved Pecorino Tartufo | Pickled Red Onions | Pistachios | Caesar Dressing

Main Course

HERB ROASTED CHICKEN | Garlicky Creamed Spinach | Skillet Potatoes | Mediterranean Salsa Verde

Suggested Wine Pairing: Cotes-Du-Rhone | Domaine De La Ronciere | 2015 | Rhone, France | 11

BAKED CASSOLET DEL MER | Sea Scallops | Market Fish | Caramelized Fennel and Onions | Sherry Cream | Oreganata Bread Crumbs

Suggested Wine Pairing: Assyrtiko | Koutsoyiannopoulos | 2013 | Santorini, Greece | 14

MARKET FISH | Charcoal Grilled Fillet | Charred Lemon-Thyme Vinaigrette | Blood Orange | Beluga Lentils | Baby Spinach

Suggested Wine Pairing: Sancerre | Clos du Roy | Pascal Jolivet | 2017 | Loire, France | 20

PRIME BONE-IN NEW YORK STRIP | Charcoal Grilled | Herb-Garlic Butter | Truffle-Parmigiano Cracked Potatoes | Grilled Asparagus

Suggested Wine Pairing: Cabernet Sauvignon | Reserve | Mount Veeder Winery | Napa, California | 30

TAGLIATELLE BOLOGNESE | Prime Beef Ragu | Tomato Confit | Herb Ricotta | Imported Pasta

Suggested Wine Pairing: Brunello di Montalcino | Mocali | 2013 | Tuscany | 24

Dessert

OLIVE OIL CAKE | Lemon Curd | Rosemary Meringues | Streusel Crumble

SMOKED CHOCOLATE TART | Salted Caramel | Smoked Chocolate Ganache | Sea Salt | Chantilly Cream

CORN AND BLUEBERRY MOUSSE | Sweet Corn Mousse | Blueberry Coulis | Blonde Cookie