



RESTAURANT & WINE BAR

KALE GNOCCHI

turnips, spaghetti squash, sweet potato sauce, pecorino

**This item is served using raw or undercooked ingredients.*

FIRST COURSE (choose one)

GOAT CHEESE DUMPLINGS

spring onions, spicy shrimp sauce

LOCAL LETTUCE SALAD

egg, brioche, smoked parmesan, grilled artichoke vinaigrette

*SALMON LOX

apple, pickled cabbage, citrus yogurt

BUTTERNUT SQUASH BLINTZ

german cream cheese, peanuts, maple

PORK RILLETE

sourdough, nduja, shallots, beer mustard

ROASTED SWEET POTATO SOUP

rye, hazelnut oil, bourbon

SECOND COURSE (choose one)

*SLOW ROASTED PORK SHOULDER

bacon potato dumplings, portobello mushrooms, quail egg

*THE BOURGUIGNON BURGER

red wine fondue, bacon-mushroom relish, fries

*SHORT RIB STEAK

(\$5 supplement)

mushroom risotto, chorizo braised kale, candied onion butter

CORVINA SEA BASS

artichokes, brussels sprouts, charcuterie sauce

SPICY CLAM LINGUINE

white wine, capers, olives, lemon butter, parmesan

QUEENS FEAST JANUARY 20- 29, 2017

**\$35 per person
(+tax and gratuity)**

**Sides, Cheese & Charcuterie are
Supplemental**

THIRD COURSE (choose one)

SOUR CREAM POUND CAKE

apples, streusel, brown sugar glaze

RICOTTA DOUGHNUTS

cinnamon sugar, almond milk

WHITE CHOCOLATE FUDGE

marshmallow, walnuts, maple brittle, whipped cherry

SIDES

ROASTED CAULIFLOWER | 10

pecorino, shallots, lemon

BRUSSELS SPROUTS | 10

marcona almonds, cheese curds

CAROLINA PLANTATION GRITS | 6

house made ricotta

CHEDDAR AND NDUJA BISCUITS | 6

local honey, butter

BACON TATER TOTS | 6

parmesan, comeback sauce

CHEESE

HOUSE MADE RICOTTA

creamy, fresh, cow

HUMBOLDT FOG

vegetable ash, tangy, goat's milk

ROCKET'S ROBIOLA

creamy, zingy, cow's milk

REYPENAER

two-year aged gouda, cow's milk

BUTTERMILK BLEU

tangy, creamy, cow's milk

AGOUR OSSAU IRATY

fruity, herbaceous, sheep's milk

CHARCUTERIE

SPECK AMERICANO

12 month aged, applewood smoked

HOT COPPA

spicy cured pork shoulder

BOURBON AND BACON SALAMI

new england charcuterie

TARTUFO SALAMI

summer black truffle, earthy

FENNEL SALAMI

new england charcuterie

PROSCIUTTO DI PARMA

16 month aged, italy

MEAT OR CHEESE

*this item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

CHOICE OF 1 | 7

CHOICE OF 3 | 18

CHOICE OF 6 | 34

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