



MENU



I

Seafood Risotto

MUSSELS, SHRIMP, SAFFRON, CRAB CLAWS, SEA BEANS,
PIQUILLO PEPPERS



II

Roasted Chicken

CELERY PUREE, HEIRLOOM CARROTS, BRUSSEL SPROUTS, CRIMINI
MUSHROOMS, LOBSTER MUSHROOMS AND CHICKEN JUS

PARKER ROLLS, ROASTED POTATOES, ROASTED BUTTERNUT SQUASH



III

Chocolate Torte

DRINKS MENU

COCKTAILS

Gallow Green 17

BUTTERFLY PEA FLOWER INFUSED VODKA, LILLET BLANC, FRESH LEMON

Camisa Negra 17

DICKIE #1 WHISKY WITH ACTIVATED CHARCOAL,
CREME DE CACAO, AMARO CIOCIARO

RED

Nathalitre Beaujolais, 2016, FRANCE (1liter) 14/65

Chianti Classico, Vecchie Terred de Montefili, 2012 , ITALY 17/68

Bordeaux, Ch. Milles Anges, 2012, FRANCE 16/65

Saint Estephe, Ormes de Pez 2006, FRANCE \$110

Taurasi Riserva, Perillo, 2004, ITALY \$115

Chateau Gaby, Grand Bordeaux, 2012, FRANCE \$120

WHITE

Vaca Das Cordas, Vinho Verde, 2015, PORTUGAL \$13/52

Gerard Bertrand "Reserve Speciale", CHARDONNAY, 2015 FRANCE \$14/54

Sancerre, Domaine Gerard Millet, 2014, FRANCE \$16/65

Pfluger Pinot Blanc, 2014 FRANCE \$55

Vina Tondonia, Rioja Blanco, 1998, SPAIN \$90

Chassagne Montrachet, Seigneurie de Posanges, \$140

SPARKLING

Tenuta di Collalbrigo, Prosecco Brut, \$13/52

P. Bottex, Vin du Bugey-Cerdon Rose, \$60

Veuve Clicquot Brut NV, \$130

Billecart-Salmon Brut Rose NV, FRANCE \$150