

# **Tonight's Specials**

## **Blueberry Mojito**

*Fresh Mint from our garden, white rum, simple syrup \$17*

## **2021 Vintage Tunina, Venezia Giulia, IT \$85**

*Vintage Tunina is a field blend made of Sauvignon, Chardonnay, Ribolla gialla, Malvasia and little percentage of a sweet local grape variety. It is bright straw-colored with golden reflections. The nose is intense, wide, very elegant and persistent with scents of honey and country flowers. Very Limited!! Only 6 bottles available.*

## **2020 Marquis de Pennautier Terroirs d'Altitude, Chardonnay, FR \$49**

*The Marquis de Pennautier Terroirs d'Altitude displays a golden yellow color in the glass. On the nose, this wine reveals powerful aromas, which include fresh exotic fruit (like pineapple) and touches of vanilla. On the palate, this Chardonnay is well-balanced and refreshing.*

## **2009 Ramey, Pinot Noir, Russian River Valley, CA \$79**

*The 2019 Pinot Noir Russian River Valley has savory scents of mushrooms, tobacco leaves and underbrush complementing a core of cranberry and red cherry fruit. The medium-bodied palate is chalky and refreshing with generous, earth-laced fruit and a long, flavorful finish*

## **Appetizers**

### **Matisse Gazpacho \$12**

### **Fried Cornmeal Crusted Oysters**

Mixed Greens, Radish, Cocktail Sauce \$20

### **Hudson Valley Duck Spring Rolls**

Chili Sauce & Asian Slaw \$17

### **Local Boston Bibb Lettuce**

Point Reyes Blue Cheese, Bacon, Pomegranate Seeds, Balsamic Reduction \$17

## **Entrées**

### **Sauteed Soft Shell Crabs Almondine**

Yellow Corn Succotash, Aioli Sauce \$42

### **Slow Braised Beef Short Ribs**

Mashed Potato, Grilled Asparagus \$39

### **Pan Seared Ahi Tuna**

Beluga Lentils, Shaved Cucumber Salad, Yogurt Cucumber Salad \$38

### **Colorado Lamb Burger**

Organic Tomato, Avocado, Mozzarella, Chipotle Aioli Sauce, Pommes Frites \$28

## **Desserts**

### **Profiteroles**

Swiss Chocolate Sauce, Vanilla Gelato \$12

***Additional \$6 split charge for Sharing***