

# CONTEMPORARY CUISINE - SPRING 2026

DINNER SEATINGS: 6:00PM, 6:15PM, 8:30PM

SELECT THURSDAYS SEPTEMBER 12 THROUGH APRIL 30

\$65 PER PERSON WITH WINE PAIRINGS OR \$55 PER PERSON WITHOUT WINE  
(INCLUDES 8.25% TAX)

TO MAKE RESERVATIONS, PLEASE VISIT OPEN TABLE.

## Greek - February 12 *Reservations open January 29*

MEZE PLATE  
DOLMADES, YELLOW SPLIT PEA SPREAD, FETA  
SPREAD, MARINATED OLIVES, PITA

TRAHANA SOUPA, LEMON, FETA

OCTOPUS, POTATO-CAPER PUREE, PICKLED  
FENNEL, PRESERVED LEMONS

BRANZINO, BRAISED LENTILS, LOUKONIKO, DRIED  
TOMATOES & CAPERS

LAMB FLATIRON, PHYLLLO WRAPPED LAMB  
SHOULDER, BRIAMI, GREEK CHIMICHURI

ORANGE CAKE, WHITE CHOCOLATE MOUSSE,  
PISTACHIO ICE CREAM

## French Bistro - Feb. 26 & March 5 *Reservations open Feb. 12 & Feb. 19*

FOIE GRAS PROFITEROLE, DUCK FAT CARAMEL

FRENCH ONION SOUP

LYONNAISE SALAD

SCALLOPS, SAUCE BOUILLABAISSE

CRISPY ROAST DUCK BREAST, CASSOULET,  
BRAISED RED CABBAGE

PEAR TATIN, ICE CREAM

## Steakhouse - March 19 & March 26 *Reservations open Mar. 5 & Mar. 12*

CHESAPEAKE STYLE CRABCAKE

LOBSTER BISQUE, HOUSE MADE CRACKER

NICOISE SALAD

SEARED DIVER SCALLOPS

STRIP STEAK, TWICE BAKED PAVE, BORDELAISE,  
BEURRE BLANC, ROASTED MUSHROOMS &  
ASPARAGUS

CARROT CAKE

## Indonesian Inspiration - April 16 *Reservations open April 2*

MENU TBA

## Vegan - April 30 *Reservations open April 16*

MENU TBA