

# 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.

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## Greek - February 12

*Reservations open January 29*

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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, PHYLLO WRAPPED LAMB SHOULDER, BRIAMI, GREEK CHIMICHURI

ORANGE CAKE, WHITE CHOCOLATE MOUSSE, PISTACHIO ICE CREAM

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## French Bistro - Feb. 26 & March 5

*Reservations open Feb. 12 & Feb. 19*

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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

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## Steakhouse - March 19 & March 26

*Reservations open Mar. 5 & Mar. 12*

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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

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## Indonesian Inspiration - April 16

*Reservations open April 2*

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MENU TBA

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## Vegan - April 30

*Reservations open April 16*

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MENU TBA