

## RAW BAR - MARKET PRICE

6-8 varieties of fresh oysters sourced directly from Boston  
*Rotates weekly based on availability*

### ACCOMPANYING SAUCES

Champagne Melon	Thai chili sauce
Apple mignonette	Black tobiko
Cocktail sauce	caviar

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## MAINS - SELECT TWO

**Spanish seafood paella**, scallops, tiger shrimp, clams, mussels, house made andouille sausage

**Porcini rubbed NY strip steak**, mushroom and spinach risotto

**Cajun braised chicken thighs**, white bean cassoulet

**Mushroom ragú**, house made linguine, tomato, porchetta, parmesan

**Blackened shrimp and grits**, smoked tomato sauce, corn succotash

## SMALL PLATES - SELECT TWO

**Savory corn tartlet**, goat cheese, fresh herbs, bacon, tomato marmalade

**Colossal cajun shrimp**, amber ale cajun cream sauce, baguette

**Bruselas al pastor**, salsa de chiles morita, grilled pineapple, cotija, pickled onions, cilantro

**Lacinato kale salad**, dried fruit, parmesan cheese, toasted pistachios, chipotle caesar

**Golden beet salad**, baby argula, spicy hazelnuts, goat cheese, citrus vinaigrette

## DESSERTS - SELECT ONE

**Flan napolitano**, salted caramel sauce

**Apple brownies**, vanilla ice cream, chocolate drizzle

Chef Javier Villatoro

SAMPLE MENU