

HAPPY NEW YEAR!
MENU AVAILABLE 12/31, 1/1 & 1/2



STARTERS

Scallops | \$18

pan seared jumbo scallops, white bean hummus, English peas, saffron bure blanc, pea tendrils

Grilled Asparagus | \$16

shaved pecorino, guanciale, gremolata

Oyster Rockefeller | MP

spinach, herbs, breadcrumbs

Oysters on the half shell | MP

six oysters, Champagne mignonette, lemon

SALADS

Figgie Salad | \$15

arugula, figs, torn basil, toasted pecans, goat chèvre, shaved prosciutto, aged balsamic vinaigrette

Spinach Salad | \$15

baby spinach, pomegranate seeds, pecans, red onions, citrus vinaigrette

ENTREES

Pan Roasted Duck | \$34

maple leaf farms duck breast, broccolini, sticky brown rice, Mongolian sauce

Sea Bass | \$32

pan roasted sea bass, wild mushrooms, blistered tomatoes, new potatoes, spinach, lemon grass broth

Etto Pasta | \$26

grilled chicken, wild mushrooms, Alle-Pia nduja, Etto Linguini, house made tomato sauce, garlic breadcrumbs

Beef Tenderloin | \$38

6oz herb butter braised tenderloin, asparagus, roasted garlic potato puree, porcini mushroom demi

ENTREES FOR TWO

ALL ENTREES FOR TWO COME WITH A BOTTLE OF LOCAL SPARKLING WINE

Ribeye Tomahawk | \$100

32oz prime beef ribeye, grilled asparagus, fork smashed new potatoes, Daou estate cabernet shallot demi

Crown of Lamb | \$85

herb crusted lamb rack, pistachio roasted farro, braised baby carrots, pomegranate balsamic reduction

Please inform us of any food allergies or restrictions

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

20% gratuity added to parties of 8 or more | Corkage Charge \$10 per 750ml

Executive Chef Jesse Miranda