



T&R



## FOR THE TABLE

**Oysters** classic cocktail & mignonette 19

**Spiced Gulf Shrimp** classic cocktail & horseradish aioli 22

**Tuna Tartare** capers, chives, egg yolk pudding tahani toast 22

**Seafood Tower** oysters, spiced gulf shrimp, lobster classic cocktail & mignonette 89

**Raddicchio Salad**  
arugula, fennel, cara cara orange, raddish, buttermilk dressing 16

**Duck Rillettes**  
pickled vegetables, cheddar biscuits, chili butter 18

**Parker House Rolls**  
smoked trout, whipped butter 14

## FIRST COURSE

**Roasted Carrots** capers, golden raisin vinaigrette, dill, stracciatella, olive crumb  
*Gloaming*

## SECOND COURSE

**Ravioli** cherry glen farms goat cheese, parmesan brodo, pine nuts 17

**Rigatoni** arrabiata, brown butter 17

**Lasagna** pepperoni bolognese, ricotta fondue 18

**Orecchiette** mushroom bolognese, braised maitakes 17

## ENTREE

**BBQ Chicken** ricotta gnudi, english peas, chicken jus  
*Bourbon Barrel Aged Integritas*

## DESSERT

**Cheesecake** cherry glen farm goat cheese, ginger crumb, green apple sorbet  
*Harley's Keep*

