

STARTERS

EDAMAME steamed soybeans - kosher salt.....	7
CAPRESE vine ripe tomatoes, fresh mozzarella, basil, olive oil - aged balsamic	9
MARGHERITA FLATBREAD mozzarella, tomatoes - basil oil	12
BLACK TRUFFLE SACCHETTIS quattro formaggi stuffed pasta purse - brown butter sage.....	9/14
MUSSELS garlic, spinach, anise - white wine sauce	9/14
ESCARGOT toasted baguette, mushrooms - pernod basil sauce	9/14
TUNA POKE wakame, sesame, sweet soy, ginger - wasabi aioli	9/14
SHRIMP COCKTAIL cognac horseradish sauce	10/15
BEEF CARPACCIO pepper crusted tenderloin, organic greens, shaved parmigiano, capers, lemon - evoo	14
LAMB LOLLIPOPS garlic spinach - balsamic	14
DIVER SEA SCALLOPS sweet pea cous cous- tomato relish	17
FOIE GRAS caramelized apples, cranberry compote - port wine reduction.....	24

SALADS

** small salad available \$ 5*

*ROASTED BEETS & GORGONZOLA mixed greens, haricot verts - walnut dressing.....	9
*PARK AVENUE seasonal greens, candied-nuts, julienne apples, crumbled blue cheese - champagne vinaigrette	9
*CHOP CHOP chopped broccoli, cauliflower, carrots, tomatoes, zucchini, crumbled feta - balsamic vinaigrette	9
*CLASSIC CAESAR romaine hearts & parmigiano [add black anchovies \$1]	9
ENTRE NOUS WEDGE iceberg, red onions, tomatoes, apple-wood bacon - roquefort dressing	9
*ARUGULA SALAD hearts of palm, shaved parmigiano, tomatoes - lemon vinaigrette	9