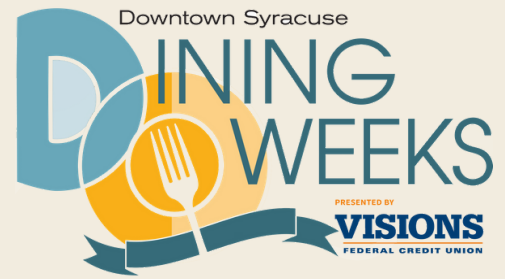




351 SOUTH CLINTON STREET  
SYRACUSE, NY 13202

315.473.0826  
CALL FOR RESERVATIONS



#### FIRST COURSE

Winter Salad GF/V

Seasonal Mixed Greens with Honey Champagne Vinaigrette, Sliced Pears, Candied Walnuts and Honey Infused Goat Cheese

SKY Caprese Salad GF/V

Sliced Roma Tomato with Fresh Mozzarella, Basil Pesto, California Olive Oil, Balsamic Reduction and Grey Sea Salt

Mandarin Salad GF/V

Arcadian Greens with Malibu-pineapple Vinaigrette, Mandarin Segments, Scallion, and Toasted Coconut

Shrimp Bisque GF (+ \$4.00)

#### SECOND COURSE

Smoked Gouda & White Truffle Mezze Penne Mac N Cheese - add Lobster +\$5.00 V

Pan Seared Sea Scallop, Smoked Maryland Crab Mousse with Dill Oil, Pickled Red Onion and Capers GF

Smoked, Braised and Fried Pork Belly over NYS Cheddar Polenta with a Sweet BBQ Demi GF

Pan Seared Duck Breast with Dark Cherry and Tangerine Gastrique and Grilled Pineapple Tropical Salsa GF

Two 16/20 Stuffed Shrimp with a Maryland Lump Crab Stuffing and Boursin Cream Sauce

#### THIRD COURSE

Fresh Catch with sautéed Broccolini, Roasted Corn Salsa, Chive Oil GF

Grilled 10oz Bone-in Frenched Pork Chop with Sweet Potato Hash, Fried Pancetta, and Maple Gastrique GF

Slow Braised Sesame-soy Glazed Boneless Short Ribs with Garlic Smashed Yukon Gold Potatoes and Brie Crème GF

New Zealand Porterhouse Lamb Chop with sautéed Escarole, Fried Fingerling Chips and Bourbon Lamb Demi GF

Sliced Vegetable Lasagna Roulade with sautéed Seasonal Vegetables, Garlic & Herb Ricotta and Three Cheese Cream finished with Marinara V

Add Maryland Crab Double Stuffed Shrimp (2) to Any Entree +\$5.00

#### DESSERT COURSE +\$7.00

Chocolate Banana Mousse Bombe GF  
with Belgian chocolate sauce, Bourbon caramel sauce, and Caramel Popcorn

Vanilla Bean Creme Brulee GF  
with Spiced tropical fruit, Nut brittle, Macaron

Citrus Tart  
with Lavender meringue, Candied pistachios, and Blueberry sauce

Chocolate Espresso Trio  
Grand marnier truffle, Decadent brownie, Chocolate espresso eclair  
Belgian chocolate sauce, Chocolate espresso beans and Candied orange peel

V: Vegetarian GF: Gluten Free Vegan: Available Upon Request  
No Substitutions Please