

LOBBY BAR

TGIF MENU ... 3pm-8pm

Local Oysters with Champagne Mignonette ... 1.50 each
Mixed Nuts with Marinated Olives ... 3
Edamame with Sea Salt ... 3
Ralph's Potato Chips with Smoked Truffle Salt ... 3
Skinny Fries with Harissa Aioli ... 4
Veal and Ricotta Meatball Sliders with Crispy Sage ... 5
Steamed Mussels with Chorizo, Piquillo Peppers and Garlic ... 8

ARTISAN CHEESES *5 each, 27 all*

Lake's Edge (Vermont) goat's milk—*grappa-soaked sultanas*
Landaff (New Hampshire) raw cow's milk— *pear and pine nut jam*
Divine Providence (Rhode Island) raw cow's milk— *quince paste*
Lamb Chopper (Holland) sheep's milk— *honeycomb*
Crater Lake Blue (Oregon) cow's milk—*fig jam*
Valdeon (Spain) cow's milk—*honeyed walnuts*

CHARCUTERIE

Spanish Lomo and Chorizo with Extra Virgin Olive Oil ... 12
Fra' Mani Artisan Salami with Bread Sticks ... 12
Foie Gras Torchon with Arrope and Buttered Toast ... 20
La Quercia Prosciutto Americano and Coppa ... 12
Sampler of American Charcuterie:
lomo, chorizo, salami, prosciutto, coppa, country paté,
and grape mostarda... 25(2-3pp), 36 (4-6pp)

RAW BAR

Littleneck Clams (Cape Cod)*... 2 each
Sashimi of Yellowtail with Pomegranates,
Walnuts and Argan Oil* ... 15
Bay Scallops Crudo with Grapefruit & Hearts of Palm* ... 12
CLINK. Seafood Platter*... 39
4 each oysters, littleneck clams,
blue prawns and bay scallops