NOSH
KITCHEN & COCKTAILS

APPETIZER

BUTTERNUT SQUASH RAVIOLI
sage, brown butter, toasted walnuts

AUTUMN FLATBREAD
scamorza cheese, ricotta, mozzarella, crispy prosciutto, sweet potato

ARUGULA QUINOA SALAD
roasted root vegetables, granny smith apple, apple cider vinaigrette, candied pecans, shaved parmesan

FRENCH ONION SOUP

ENTRÉE

STUFFED CHICKEN BREAST
gouda cheese, prosciutto, asparagus, mushroom cream sauce, mashed potato

SHORT RIB
boneless braised short rib, porcini mushroom sauce, parmesan risotto

CAJUN BLACKFISH
spinach, smashed potato, cajun cream sauce

SACHETTI
(money bag pasta)
cacio e pepe, chopped shrimp

NEW YORK STRIP STEAK* +12
16oz certified angus strip, cherry pepper sauce, truffle fries, burnt string beans

DESSERT

CHURRO

APPLE TART

GELATO

$48 + TAX

CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS