

DINNER



STARTERS

FRENCH ONION SOUP 10
caramelized onion | thyme | sherry
beef broth | crouton | baked with gruyere

MADISON'S GREENS 13
arugula | roasted root vegetable | smoked gouda
maple balsamic vinaigrette

CAESAR SALAD 13
crisp romaine | house creamy caesar dressing
shaved parmigiano reggiano | black garlic crostini

TIGER PRAWNS PERNOD 18
tomato | garlic | white wine | pernod butter
served with crostini

BUTTERNUT SQUASH RAVIOLI 16
3pc | brown butter | demi-glace | goat cheese
braised beef short rib

ROASTED MUSHROOM GALETTE 16
wild mushrooms | cream | fresh thyme | puff pastry
smoked cheddar

MUSSELS 17
fresh pei mussels | tomato & fennel broth
garlic toast | shallots | garlic | parsley

SIGNATURE SIX COURSE 99 per person
six mouthwatering courses
each inspired by the freshest ingredients of the season
add 3oz wine pairing to each course 75 per person

**DUE TO NATURE OF SERVICE, ENTIRE PARTY MUST ORDER
PLEASE ALLOW TWO HOURS TO ENJOY FULL MENU**

MAINS

NEW YORK STRIPLOIN 40
10oz black garlic rubbed striploin
mushroom duxelles butter | demi-glace
pomme dauphine | daily vegetables
add 5oz fresh lobster tail 35

SHORT RIB 34
creamy polenta | au jus reduction | house demi
brown sugar carrots | smoked paprika green beans

TRUFFLE CHICKEN FETTUCCINI 28
grilled chicken | spinach | mushrooms
parmigiano reggiano | truffle lemon alfredo sauce
toasted herb panko breadcrumbs

GRILLED SALMON 30
ocean-wise certified salmon | lemon risotto
burst grape tomato | citrus oil

BUTTERNUT SQUASH RAVIOLI 26
8pc | brown butter | demi-glace | goat cheese
braised beef short rib

BOUILLABAISSÉ BLANC 36
halibut | salmon | prawns | clams | mussels
cream sauce | tarragon | dill | shallot
roasted baby potato | green beans

SEAFOOD DINNER FOR TWO 138 for two
three courses of only the freshest seafood
first course: mussels & clams with chorizo sausage
second course: seared scallops, served with corn
third course: 5oz lobster tail, lobster mashed potato, veg
add 5oz wine pairing to each course 50 per person



BREAKFAST | WEEKEND BRUNCH | DESSERT | WINE

scan to view the rest of our winter menu collection