



twentysix

OYSTER BAR

OYSTERS

MIGNONETTE, HORSERADISH

SHRIMP COCKTAIL

WILD ARGENTINIAN SHRIMP, COCKTAIL SAUCE, LEMON

APPETIZERS

OLIVES

ROASTED GARLIC OIL, ROSEMARY, BALSAMIC GLAZE

ROASTED NUTS

SWEET, SALTY, MAPLE GLAZED

TART

CARAMELIZED ONION, GOAT CHEESE, MIXED GREEN SALAD

CHICKEN SATAYS

PEANUT SAUCE, MIXED GREENS, CHILI OIL

CHARCUTERIE BOARD

CURED MEATS, CHEESES, CANDIED NUTS, PRESERVES, FRUIT, CROSTINI

MUSSELS

COCONUT RED CURRY, SOURDOUGH, CRISPY LEEKS

WARMED SALAD

ENDIVE, FRISSE, STILTON, APPLES, PEARS, CANDIED WALNUTS, RED ONIONS, WARM CARAMEL ORANGE VINAIGRETTE

CAESAR SALAD

BACON, GRANA PADANO, GARLIC CROUTONS, CHARRED LEMON

SIDES

HOUSE CUT FRIES

BASIL MAYONNAISE

FOCACCIA

SMOKED TOMATO, SAGE, GRANA PADANO, OLIVE OIL

MP

17

12

12

16

15

33

23

25

23

8

8

ENTRÉES

8OZ SIRLOIN STEAK

STILTON AND CHIVE BUTTER, DEMI-GLACE, VEGETABLES
ROSEMARY FINGERLING POTATOES

45

BONELESS SHORT RIB

MOROCCAN SPICED, ALMOND COUS COUS, VEGETABLES

35

RISOTTO

PORCINI MUSHROOM, BUTTERNUT SQUASH, GRANA PADANO,
CRISPY LEEKS

23

DUCK CONFIT

GLACE DE VOLIALLIE, ORANGE GASTRIQUE, VEGETABLES
ROSEMARY FINGERLING POTATOES

30

RAVIOLI

THREE CHEESE, PUTTANESCA AGLIO E OLIO, GRANA PADANO

26

CIOPPINO

MARKET SEAFOOD, SPICY TOMATO, FENNEL RAGOUT

36

VEGAN SHEPHERD'S PIE

BAKED, TVP, GARLIC MASHED, VEGAN CHEESE,
MIXED GREENS

23

SWEETS

CLASSIC VANILLA BEAN CRÈME BRULEE

12

RED WINE POACHED PEAR TART, CARAMEL SAUCE, SPICED CRÈME FRAICHE

12