



# THURSDAYS IN THE CELLAR

*Today's Market Report: Wine is UP*

	Marinated Olives with Rosemary And Lemon	2
	Bocquerone and Goat Cheese Crostini	2
	Olive Oil Poached Gulf Prawn with Harissa Vinagrette	2
	Oysters (each)	2.5
Assorted Hand Cut Cheese (per cheese)	4	
Sea Urchin, Butter and Gray Salt Crostini	4	
	Croque Monsieur with Prosciutto, Gruyere and a Petite Salad	8
	Butter Lettuce Salad with Meyers Lemon Confit and Almonds	8
	Plate of Cookies, Dried Fruits and Nuts	8
Hanger Steak and Spinach Salad with Danish Blue Cheese and Dried Cranberries	14	
Cassoulet of French White Beans, Sausages and Smoked Pork Belly Confit	14	
Leg o' Duck Confit with Potato Gratian and Bloomsdale Spinach	14	
	Assorted Plate of Chef's favorites to share	30

**"Josiah's Flight of the Moment" (2 reds, one white, 2 oz each) 10**

*Refills: \$7 whites, \$8 reds*

Check out our wine list for awesome by the glass selections from the wine bar, bottles and more flights

*Burgundy for kings, champagne for duchesses, claret for gentlemen.*

*- French Proverb*