



Sundy House

Dinner Menu

FIRST

Cider Braised Pork Belly

Butternut Squash Puree, Prosciutto Fall Apple Chutney
15

New England Crab Cake

Romesco, Shaved Fennel, Meyer Lemon Tarragon Vinaigrette
16

Charcuterie Board

Selection of Artisanal Meats & Cheeses 20

Togarashi Yellowfin Tuna Tataki

Avocado Mousse, Gold Papaya, Passionfruit Salsa Verde 14

Grilled Octopus

Parsnip Puree, Chorizo Edamame Salad, Blueberry Mint Reduction 14

Exotic Mushroom Risotto

Marinated Artichoke, English Pea, Gruyere, Truffle Oil 14

SECOND

Fresh Buratta

Baby Heirloom Tomato, House Greens, Pine Nuts, Sweet Basil Vinaigrette 12

Baby Gem Wedge

Stilton Blue Cheese, Pickled Red Onion, Heirloom Tomato, Bacon 11

Knife & Fork Caesar

Romaine Hearts, Broken Caesar, Shaved Pecorino, Ciabatta Croutons 9

Striped Baby Beets

Feta, Watermelon Radish, Baby Arugula, Green Goddess Dressing, Orange Supremes, Pistachio 12

THIRD

Florida Cioppino

Grilled Lobster Tail, Littleneck Clams, Mussels, Shrimp, Local Fish, Spicy Tomato Fennel Broth, Sourdough 40

Pan Seared Diver Scallop

Roasted Parsnip, Forest Mushrooms, Gold Raisin, Pomegranate 38

Ponzu Chilean Seabass

Coconut Forbidden Rice, Baby Bok Choy, Carrot Ginger Puree 36

Maple Leaf Farms Duck Breast

Rosemary – Pumpkin Risotto, Rainbow Chard, Burgundy Duck Jus 32

Braised Shortrib

Saffron Goat Cheese Polenta, Piquillo Romesco, Sweet Corn 28

Roasted Colorado Lamb Chops

Pistachio Fingerling Potato, Bacon Maple Brussels Sprouts, Dark Cherry Reduction 46

ON THE SIDE - 7

Grilled Asparagus

Saffron Goat Cheese Polenta

Truffle Gouda Mac & Cheese

Pistachio Fingerling Potato

Maple Bacon Brussel Sprouts

Yukon Gold Whipped Potato

A 20% gratuity will be added for parties of five or more. A sharing charge of \$7.00 will be added to any entrée if split.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.