

MASON'S | WINTER

— REDUX 2017 —

DINNER

SOUPS AND SALADS

- BUTTERNUT SQUASH SOUP** maple, curry, toasted pecans **10**
- OYSTER STEW** local oysters, sherry cream broth, herb garnish **14**
- ARUGULA SALAD** tarragon, parsley, chives, radishes, crumbled chevre, crispy shallots, tarragon vinaigrette **12**
- KALE SALAD** pancetta, dried apricot, toasted almonds, carrots, red onions, gorgonzola, sherry-maple vinaigrette **12**
- FRISÉE SALAD** roasted beets, radicchio, walnuts, parmesan, yellow raisins, lemon citronette **12**

APPETIZERS

- FRIED OYSTERS** pernod-fennel cream, pancetta lardon **14**
- GRILLED MERGUEZ SAUSAGE** green lentils du puy, fried onions, chevre, demiglace **15**
- PEI MUSSELS** mustard cream, white wine, garlic, shallots, rosemary **14**
- LITTLENECK CLAMS** court bouillon, chick peas, surry ham, choron sauce **14**

ENTRÉES

- MASON'S BURGER** brisket and dry aged rib blend, cheddar, fried onions
espresso bbq, brioche. served with house fries **18**
- SEAFOOD PAELLA** jumbo shrimp, PEI mussels, littleneck clams, spanish chorizo,
artichokes, peas, pimentos, olives, short grain rice, saffron, cilantro **32**
- AHI TUNA** napa cabbage salad **30**
- SEA SCALLOP GRATIN** spinach, bechamel, manchego, parmesan, bread crumbs,
baby glazed carrots **28**
- PAN SEARED DUCK BREAST** sweet potato purée, pan roasted brussels
sprouts, apple-pecan demi-glace **32**
- CHICKEN MILANESE** parmesan crusted, herb salad, heirloom baby carrots,
lemon vinaigrette, charred lemon **25**
- CHEF'S CHOICE OF STEAK** **MP**
- GRILLED PORK CHOP** sweet and sour braised cabbage, celeriac purée,
apple cider gastrique **26**
- TOMATO BRAISED MOROCCAN LAMB** cauliflower, farro cous cous, dried
apricots, almonds, preserved lemon, olives **27**

Parties of 6 or more may be subject to 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.