

SNACKS

Warm Olives 15 

garlic and orange

Soybean Hummus by Anita Stewart 17



baby vegetable crudité's, cornbread

Snow Crab Rillettes 29

watercress, crème fraîche, rye crisps

Whipped Ricotta 19

spring radish, parsley pistou, rye crisps

East Coast Oysters (6pc) 27

house hot sauce, lemon, horseradish

APPETIZERS

Spring Vegetable Broth 20

asparagus, basil pistou, parmesan

Hot House Greens and Herbs 20

Granny Smith apple, celeriac, hazelnut crumb,

pecorino pepato, shallot vinaigrette

East Coast Lobster and Leek Terrine 34

foie gras, poached rhubarb, water vinaigrette

Soused Beet Salad 23 

fennel, red cabbage jam, cashew pudding

Seared Albacore Tuna 28

charred cucumber, pistachio dukkah,

coriander yogurt

PASTA

Beef Short Rib and Gnocchetti 43

smoked stracciatella, grilled carrots, carrot top anchovy pistou

Lumache 36 

fiddleheads, walnut and bread sauce

Goat Cheese Gnudi 38

grilled maitake, wild leek pesto, blueberry vinaigrette

Stuffed Pasta MP

inspired weekly

MAINS

Carnaroli Rice and Grains Risotto 37

asparagus, fresh cheese

Pan Roasted Pacific Halibut 57

broccolini, 'nduja sausage, cannellini beans, oyster mayonnaise

Roasted Duck Breast on Crown 44

fennel, baby gem lettuce, lentil vinaigrette

Pan Seared Scallops 55

cauliflower, brown butter hazelnut vin au jus

Daily Cut of Beef MP

grilled and served with seasonal garnishes