

SNACKS

Warm Olives 17 

garlic and rosemary



Soybean and Eggplant Hummus 18 

crudités, sunflower crumb, sesame lavash

Pickarel Tempura 20

napa cabbage kimchi

Whipped Ricotta 19

marinated cucurbits, parsley pistou, rye crisps

East Coast Oysters (6pc) 28

house hot sauce, lemon, horseradish

APPETIZERS

Smoked Bell Pepper Soup 22

labneh, charred corn relish

Farm Greens 22

fennel, sea buckthorn berries,

toasted hazelnut, parmesan

East Coast Lobster and Grilled Peaches 35

vanilla and almond dressing, mustard greens,

crème fraîche

Heirloom Beet and Cherry Salad 24 

marinated cherries, toasted cashews, sorrel

Water Buffalo and Foie Gras Terrine 29

swiss chard, blueberry chutney

PASTA

Beef Short Rib and Gnocchetti 44

smoked stracciatella, grilled carrots, carrot top anchovy pistou

Semolina and Rye Strozzapreti 36 

seasonal mushrooms, kale, sourdough parsley crumb

Goat Cheese Gnudi 38

English peas, tomatoes, pickled ramps

MAINS

Sweet Corn Risotto 39

Carnaroli rice, heritage grains, pepper caviar

Pan Roasted Pacific Halibut 57

soft herb crust, cherry tomato, zucchini, eggplant, bouillabaisse sauce

Roasted Lamb Sirloin 53

Tokyo turnip, bok choy, stone fruit chutney, olive jus

Pan Seared Scallops 55

brassica, crème fraîche, wild ginger and lemon sauce

Daily Cut of Beef MP

potato frits, haricot verts and XO vinaigrette,

roasted carrots and hazelnut, tomatillo sauce