

SNACKS

Warm Olives 17 

garlic and rosemary



Soybean and Eggplant Hummus 18 

crudités, sunflower crumb, sesame lavash

White Fish Tempura 20

house kimchi

Whipped Ricotta 19

nectarines, vanilla honey vinaigrette, rye crisps

East Coast Oysters (6pc) 28

house hot sauce, lemon, horseradish

APPETIZERS

Butternut Squash Soup 22

apple chutney, brown butter pumpkin seeds

Farm Greens 21

*fennel, preserved apricots, toasted walnuts,
parmesan*

East Coast Lobster and Plums 36

lebaneh, prunes, smoked almond, mustard greens

Red Beet Salad 25 

*poached pears, beet relish, pine nut pudding
wine gastrique, flax chips*

Terrine 30

ham hock, foie gras, parsley, apple cabbage jam

PASTA

Beef Short Rib and Gnocchetti 44

smoked stracciatella, grilled carrots, carrot top anchovy pistou

Semolina and Rye Strozzapreti 36 

grilled maitake, chili, sunflower, kale pistou

Goat Cheese Gnudi 32

delicata squash, preserved tomato jam, hemp seed crumb

MAINS

Salt Roasted Celeriac and Endive 35 

*cashew pudding, honey mushroom, celery crumb,
river bank grape vin au jus*

Pan Seared Scallops 55

brassica, crème fraîche, wild ginger and lemon sauce

Pan Roasted Pacific Halibut 57

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

Roasted Lamb Sirloin 54

sweet potato, swiss chard, cippolini, tomatillo jus

Daily Cut of Beef MP

*potato frits, haricot verts and XO vinaigrette,
roasted carrots and hazelnut, tomatillo sauce*