

APPETIZERS



Marinated Olives <i>garlic & rosemary</i>	17
Sweet Corn Soup <i>tomato chutney, parsley oil</i>	19
Heirloom Tomato Salad <i>strawberry tomato purée, sesame dressing</i>	24
Roasted Baby Carrots & Whipped Woolwich Goat Cheese <i>caramelized honey, sea buckthorn vinaigrette, flax seed chips</i>	26
Foie Gras & Braised Beef Terrine <i>pistachios, blueberry chutney & rye crisps</i>	28
Chilled East Coast Lobster <i>cucumber gazpacho, pickled green strawberries</i>	34
Fresh Oysters (6pc) <i>house hot sauce, fresh horseradish, classic mignonette</i>	28
Pan Roasted Veal Sweetbreads <i>English peas, tonnato sauce, veal jus</i>	28

FOUR COURSE TASTING MENU

125 | Wine & Beverage Pairings 75

allow our chefs to surprise you

🌱 *Please inquire for additional vegetarian and plant-based options*

FRESH PASTA

Heirloom Tomato Ragout Strozzapreti 28
smoked stracciatella, summer greens

Late Summer Vegetable Lumache 32
roasted bell pepper & eggplant, soft herbs

Duck & Mushroom Spätzle 42
duck confit, foraged mushrooms, herb spätzle

Add Braised Short Ribs 5oz 18 | Add Pan Seared Scallop 4oz 22

FISH

Poached Pacific Halibut 49
fingerling potatoes, wakefield cabbage, sparkling wine reduction

Pan Roasted Pickerel 38
corn & mushroom succotash, parsley chimichurri, toasted buckwheat

WOOD-FIRED GRILL

Accompanied by:
potato frites, glazed baby beets, broccolini & green beans, mixed greens

Lamb Sirloin (10 oz) 54
tomatillo jus

Roasted Heritage Hen 42
wild mushroom ragout

Daily Cut of Beef for Two MP
caper jus

