

APPETIZERS



Marinated Olives <i>garlic & rosemary</i>	13
Autumn Butternut Squash Soup <i>pear and squash chutney, spiced chantilly, cold pressed pumpkin seed oil</i>	20
Brassica Salad <i>cauliflower, broccolini, pickled kohlrabi, Brussels sprouts, roasted pine nuts, prune purée, citrus gel</i>	26
Heirloom Beets & Whipped Ricotta <i>soused beets, sweet & sour apples, barley crisp, bee pollen</i>	26
Foie Gras & Braised Beef Terrine <i>pistachios, blueberry chutney & rye crisps</i>	28
Chilled East Coast Lobster <i>cucumber gazpacho, green grapes, coriander shoots</i>	34
Fresh Oysters (6pc) <i>house hot sauce, fresh horseradish, classic mignonette</i>	28

FOUR COURSE TASTING MENU

125 | Wine & Beverage Pairings 75

allow our chefs to surprise you

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

FRESH PASTA

Charcoal Roasted Mushroom Ragout Strozzapreti 29
fresh pasta, winter root vegetables, aged gouda

Late Harvest Lumache 32
roasted bell pepper & eggplant, soft herbs

Duck & Green Cabbage Spätzle 42
duck confit, roasted cabbage, onion cider soubise

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

FISH

Poached Pacific Halibut 52
soft herb crust, cauliflower, lemon and wild ginger sauce

Crispy Pickerel 39
cornmeal crust, radish, carrot, dried beans, vegetable jus, bacon vinaigrette

WOOD-FIRED GRILL

Accompanied by:

potato frites, roasted delicata squash, glazed broccolini with seed dukkah, green salad

Lamb Sirloin (10 oz) 54
tomatillo jus

Roasted Heritage Hen 45
mustard jus

Daily Cut of Beef for Two MP
riverbank grape jus

