

DINNER MENU

FIRST COURSE

French Onion Soup 16

veal, beef, & chicken stock, 3 cheese blend, parmesan crouton

Miso-Butternut Squash Bisque 15

spiced pepitas, crème fraiche, fifty year sherry vinegar

Scallop Crudo 24

purple ninja radish, pickled moon drop grapes, toasted hazelnut, red yuzu kosho emulsion

Beet Carpaccio 18

burrata, blood orange, hazelnuts, lemon ricotta, pomegranate seeds, beet gastrique, basil oil

Asian Pear & Fuji Apple Salad 18

mixed green, purple ninja radish, Manchego cheese, spiced cashews, Champagne-Dijon vinaigrette

Spanish Octopus 28

red quinoa, cauliflower, baby kale, salsa macha

Hudson Valley Foie Gras 42

black mission fig & Asian pear puree, vanilla pecan crumble, pomegranate-jalapeno gastrique, brioche, aged truffled pearls

Sauteed U-12 Black Tiger Shrimp 20

spaghetti squash, tomato, portabella mushroom, rabbit sausage, blood orange beurre blanc

Ceviche* 24

salmon, tuna & halibut, red onions, avocado, sunchoke chips

Little Gem Caesar 18

mustard croutons, white anchovies, lemon oil, Caesar dressing, 24-month parmesan

Crispy Cheshire Pork Belly 20

shisito peppers, farro, crispy sunchoke, greens, soy caramel, pork jus

Duck Fat Potatoes 13

MAIN COURSE

Five Spiced Braised Short Rib 46

parsnip & pomme puree, Thumbelina carrot, Brussels sprouts, short rib jus

Scottish Salmon 39 or Grouper 42

farro, butternut squash, Romanesco broccoli, blood orange beurre blanc

8oz. Prime Hanger Steak 46

shiitake emulsion, trumpet mushrooms, sauteed spinach, rapini, pearl onions, red wine sauce

Nantucket Scallops & Pork Belly 49

Fuji apple, Asian pear, rapini, baby kale, squash velouté

Earthful Bounty 28

snap peas, cauliflower, acorn squash, turnips, roasted sweet peppers, carrots, sunflower seeds, romesco, cilantro chimichurri

Sauteed Yellowfin Tuna* & U-12 Black Tiger Shrimp 44

spaghetti squash, saffron, cherry tomato, peewee potato

Seared Porterhouse Pork Chop* 39

braised dandelion greens, pancetta, pee wee potatoes, grain mustard, beurre blanc

Smoked Cheeseburger* 22

house burger blend, bacon onion jam, truffle raclette, burger sauce, potato bun, fries or salad

Free-Range Roasted Half Chicken 38

red wine marinade, parsnip & pomme purée, mushroom medley, haricot vert, tomatoes on the vine, chicken jus

Bolognese 21/35

house made pasta, ground beef and pork, fennel, san marzano tomatoes, 5 year aged parmesan

Wild Alaskan Halibut 46

charred pineapple, gigante bean salad, roasted red peppers, cauliflower puree, mustard lemon beurre blanc

Roasted Rack of Lamb* 65

red quinoa pilaf, roasted duck fat potatoes, seared trumpet mushroom filet, lamb jus

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.