

DINNER MENU

FIRST COURSE

French Onion Soup 16

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

Wild Mushroom Bisque 15

toasted walnuts, crème fraiche, fifty year sherry vinegar

Yellowfin Tuna Tartare 28

Belgian endive, Asian pear, avocado mousse, green yuzu kosho emulsion

Beet Carpaccio 18

whipped feta, blood orange, hazelnuts, pomegranate seeds, beet gastrique, basil oil

Asian Pear & Fuji Apple Salad 18

mixed greens, 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 balsamic pearls

Sauteed U-12 Black Tiger Shrimp 20

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

Ceviche* 24

salmon, shrimp & halibut, red onions, avocado, taro root chips

Little Gem Caesar 18

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

Crispy Cheshire Pork Belly 20

shishito peppers, farro, butternut squash, baby kale, soy caramel, purple ninja radish, pork jus

MAIN COURSE

Five Spiced Braised Short Rib 46

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

Yellowfin Tuna 45

black beluga lentils, smoked trout roe, rapini, maitake mushroom, charred scallion emulsion, red wine reduction

Scottish Salmon 39

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

16 oz. USDA Prime Ribeye 65

roasted baby bok choy, potato-blue cheese croquettes, red wine sauce

Diver Scallops & Pork Belly 49

U-12 scallops, Fuji apple, Asian pear, rapini, baby kale, squash velouté, soy caramel

Roasted Cauliflower & Hummus 30

lemon-tahini hummus, broccoli, butternut squash, toasted hazelnuts, housemade lentil pita

Lobster & Black Truffle Risotto 45

shaved black truffles, 24 month aged parmesan, garlic, local crème fraiche

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 verts, tomatoes on the vine, chicken jus

Bolognese 21/35

house made pasta, ground beef and lamb, fennel, San Marzano tomatoes, 5 year aged parmesan

Wild Alaskan Halibut 46

roasted broccoli, Jimmy Nardello peppers, white sweet potato puree, pistachio & dried cherries, citrus beurre blanc

Roasted Rack of Lamb* 65

red quinoa pilaf, broccoli puree, shishito peppers, toasted pistachio

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