Happy Mother’s Day!

**FIRST COURSES**

**Earth N Eats Cauliflower & Tuscan Kale Soup***
- cilantro | carrot & ramp chutney | juniper oil  
  14

**Wild Gulf Blue Fin Tuna Duo***
- capers | kalamata olives | potato chips | tomato pickle vinaigrette  
  24

**Emilia Romagna Style Gemelli***
- colorado lamb & sakura pork bolognese  
  14/25
- san marzano tomatoes | 24 month aged parmesan

**Chilean Style Avocado Salad***
- fresh hearts of palms | celery | rhubarb | e n e asparagus  
  16
- daikon radish | citrus vinaigrette

**Bufala Mozzarella & Circus Frisee Salad***
- grapefruit brulée | shaved fennel | kalamata olives  
  17
- romesco sauce

**Seared Hudson Valley New York Foie Gras***
- champagne glazed berries | granola | house brioche  
  36

**MAIN COURSES**

**Cast Iron Roasted Canadian Bison Tenderloin***
- sunchoke puree | bell peppers | seared sunchookes
- fiddlehead ferns | zinfandel reduction  
  65

**Crisped American Snapper***
- heirloom beans | cippolini onions | english peas  
  38
- fennel barigoule | pink peppercorn jus

**Pan Seared Jail Island Salmon***
- green asparagus | heirloom carrot puree  
  32
- shiitake mushrooms | fermented garlic & lime sauce

**Cast Iron Roasted Sakura Pork Loin***
- blistered shishito peppers | charred broccoli  
  33
- baby gilfeather turnips | sherry reduction

**Slow Roasted Goffle Road Farms Capon Duo***
- organic black lentils | zucchini | beech mushrooms  
  32
- yellow squash | red wine braised leg | madeira jus

**Spring Vegetable Creamy Carnaroli Risotto***
- mousserons | ramps | pickled ramps | baby artichoke | baby zucchini  
  28
- kalettes | stinging nettle | aged parmesan

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

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Our Corkage Fee for bringing wines is $30 per bottle Sun through Thurs and $40 on Fri / Sat. But on Monday, there is no corkage.