

Starters

GOLDEN TOMATO GAZPACHO & FRIED GREEN TOMATOES Jalapeño Hollandaise, Sweet Peppers, Japanese Cucumber, Coriander	14.75
SPRING ONION-POTATO SOUP & PORK SAUSAGE Sweet Peas, Basil Pesto, Braised Potatoes, Rye Croutons, Lemon Olive oil	14.75
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	16.25
BURRATA CHEESE & YELLOW NECTARINE SALAD Brooks Cherries, Shaved Prosciutto, Aged Balsamic, Radicchio, Parmesan Grissini	15.95
HERBED POTATO GNOCCHI BOLOGNESE Grana Cheese, Arbequina Olive Oil, Basil, San Marzano Tomatoes, Buffalo Mozzarella	16.50
SEARED HUDSON VALLEY FOIE GRAS & TORCHON Blueberry Jam, Wild Watercress-Endive Salad, Local Strawberries, Banyuls Vinaigrette	24.25
YELLOWFIN TUNA TARTARE & SESAME-NORI CRACKERS Local Tangerines, Shaved Radish, Avocado, Citrus-Ponzu Broth, Fresno Chilies	19.75
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
BLUE CHEESE SOUFFLÉ & LOCAL BERRY SALAD Butterleaf Lettuce, Coriander Toasted Almonds, Strawberry-Rhubarb Chutney	16.75
CRISPY SOFT SHELL CRAB & DEBUTANTE PEACHES Thai Cabbage Salad, Citrus-Chili Glaze, Lime Aioli, Ginger Vinaigrette, Peanuts, Serrano Chilies	17.50

Entrées

CABERNET BRAISED PRIME BEEF SHORT RIBS Pattypan Squash Roast, Snap Peas, Fava Beans, Cherry Tomatoes, Swiss Chard, Sweet Onion-Potato Purée	39.95
SPICED RACK OF LAMB & BASIL POTATO RAVIOLI Nectarine Chutney, Gai-Lan Sauté, Smoked Sea Salt, Fennel Puree, Balsamic Lamb Jus	38.75
SPICED SEARED ORA KING SALMON & FIRST HARVEST WHITE CORN Andouille Sausage, Greens Beans, Spring Squash Roast, Fennel-Tomato Broth	38.50
SAFFRON RICOTTA RAVIOLI & BRAISED BABY ARTICHOKES Sweet Pea Purée, Cherry Tomatoes, Royal Chestnut Mushrooms, Meyer Lemon-Truffle Emulsion	29.50
SESAME SHRIMP CRUSTED HALIBUT Truffled Dashi, Brussels Sprout Roast, Marinated Mushrooms, Golden Pea Shoot-Radish Salad	39.50
DUCK BREAST & CRISPY LEG CONFIT Whipped & Roasted Turnips, Braised Kale, Spring Onion, Sour Cherries, Duck Jus	36.75
GRILLED BEEF TENDERLOIN & TRUFFLED TWICE BAKED POTATO Mushroom Sauté, Blue Lake Beans, Pancetta, Onion Confit, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i>	37.50
MISO MARINATED LOCAL BLACK COD & SCALLION STICKY RICE Tempura Snap Peas, Ginger Bok Choy-Mushroom Sauté, Shaved Vegetable Salad, Brown Butter Ponzu	36.25
PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO Swiss Chard, Forest Mushroom Roast, Blue Lake Beans, Sweet Onion-Potato Purée	49.50

5/14/2018