

Starters

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| SWEET CORN SOUP | 14.75 |
| Andouille Sausage-Corn Sauté, Italian Long Peppers, Scallions, Fennel Sourdough Croutons | |
| HEIRLOOM TOMATO & WATERMELON GAZPACHO | 14.75 |
| Sweet Peppers, Cucumber, Cilantro, Marinated Tomatoes, Spiced Corn Chips, Lemon Olive Oil | |
| BURRATA CHEESE & STONE FRUIT SALAD | 15.75 |
| Brooks Cherries, Shaved Prosciutto, Aged Balsamic, Radicchio, Parmesan Grissini | |
| LOCAL GRAPEFRUIT & AVOCADO SALAD | 16.25 |
| Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil | |
| SEARED HUDSON VALLEY FOIE GRAS & TORCHON | 24.25 |
| Blueberry Jam, Wild Watercress-Endive Salad, Local Strawberries, Banyuls Vinaigrette | |
| YELLOWFIN TUNA TARTARE & SHAVED RADISH SALAD | 19.75 |
| Japanese Cucumbers, Citrus-Ponzu Broth, Lemon Aioli, Egg, Wasabi Tobiko, Sesame-Nori Cracker | |
| ORGANIC BABY BEET & LOCAL CITRUS SALAD | 17.25 |
| Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts | |
| BLUE CHEESE SOUFFLÉ & SANTA ROSA PLUMS | 16.75 |
| Mâche, Coriander Toasted Almonds, Pluots, Apricot Preserves | |
| CRISPY SOFT-SHELL CRAB & YELLOW NECTARINES | 17.50 |
| Soba Noodle Salad, Lime Aioli, Ginger Vinaigrette, Peanuts, Serrano Chilies | |
| SUGAR KISS MELON & THOMCORD GRAPE SALAD | 15.25 |
| Watercress, Manchego Cheese, Watermelon, Toasted Pistachios, Curry Vinaigrette | |
| HEIRLOOM TOMATO SALAD & BRAISED BACON | 17.75 |
| White Cheddar Grilled Cheese, Sweet Corn, Romaine, Pickled Red Onion, Green Goddess Dressing | |

Entrées

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| CRISPY VEAL SCHNITZEL & GARLIC WHIPPED POTATOES | 37.50 |
| Up Egg, Cherry Tomatoes, Lemon Butter, Chardonnay Braised Artichokes, Caramelized-Veal Jus | |
| CABERNET BRAISED PRIME BEEF SHORT RIBS | 39.75 |
| Pattypan Squash Roast, Italian Long Peppers, Corn Sauté, Cherry Tomatoes, Sweet Onion-Potato Purée | |
| GOLD SPOTTED SEABASS & SHRIMP DUMPLINGS | 35.25 |
| Bok Choy, Soy Braised Honshimeji Mushrooms, Ponzu Broth, Yuzu Aioli, Sesame-Chili Oil | |
| CRISPY SKIN BARRAMUNDI & CALAMARI | 36.75 |
| Summer Heirloom Shell-Bean Stew, Caper Remoulade, Cherry Tomato, Broccolini Roast | |
| APRICOT GLAZED GAME HEN BREAST & SWEET CORN RAVIOLI | 33.25 |
| Garlic-Swiss Chard Sauté, Braised Spring Onion, Toy Box Peppers, Caramelized Chicken Jus | |
| PORCINI MUSHROOM RAVIOLI & SPRING VEGETABLE PAVÉ | 29.75 |
| Spinach, King Trumpet Mushrooms, Chardonnay Braised Artichokes, Truffle Emulsion | |
| GRILLED BEEF TENDERLOIN & HEIRLOOM TOMATOES | 37.50 |
| Gorgonzola Cheese, Crispy Onions, Mushroom Sauté, Broccolini, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i> | |
| SEARED LOCAL BLUEFIN TUNA & PORK FRIED RICE | 37.50 |
| Green Bean Stir Fry, Marinated Eggplant, Shiso Relish, Shaved Scallions, Citrus-Chili Glaze | |
| PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO | 49.50 |
| Corn Sauté, Forest Mushroom Roast, Heirloom Tomatoes, Sweet Onion-Potato Purée | |

7/8/2018