

Starters

SWEET CORN SOUP Andouille Sausage-Corn Sauté, Italian Long Peppers, Scallions, Fennel Dusted Croutons	14.75
ROASTED HEIRLOOM TOMATO SOUP Warm Goat Cheese-Sourdough Croutons, Basil Pesto, Summer Squash, Marinated Tomatoes	14.75
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
SEARED HUDSON VALLEY FOIE GRAS & TORCHON Apricot Purée, Wild Watercress, O'Henry Peaches, Toasted Brioche, Elderflower Gelée	25.25
YELLOWFIN TUNA TARTARE & DUNGENESS CRAB Japanese Cucumbers, Citrus-Ponzu Broth, Yuzu Aioli, Wasabi Tobiko, Sesame-Nori Cracker	21.50
BURRATA CHEESE & O'HENRY PEACH SALAD Butterleaf Lettuce, Endive, Marinated Fennel, Peach Chutney, Fennel Dusted Sourdough Crostini	16.75
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
CRISPY SOFT-SHELL CRAB & YELLOW PEACHES Soba Noodle Salad, Lime Aioli, Ginger Vinaigrette, Peanuts, Serrano Chilies	18.50
BLUE CHEESE SOUFFLÉ & DANCING DEMON PLUMS Mâche, Coriander Toasted Almonds, Pluots, Stone fruit Preserves	17.75
BLT SALAD & WHITE CHEDDAR GRILLED CHEESE Sweet Corn, Romaine, Pickled Red Onion, Green Goddess Dressing, Basil Infused Olive Oil	17.75
ARTISAN-TENNESSEE PROSCIUTTO & SUMMER FIGS Melon, Santa Rosa Plum Jelly, Watercress, Shaved Manchego Cheese, Parmesan Cheese Stick	18.25

Entrées

CRISPY VEAL SCHNITZEL & GARLIC WHIPPED POTATOES Up Egg, Cherry Tomatoes, Lemon Butter, Chardonnay Braised Artichokes, Caramelized-Veal Jus	37.50
CABERNET BRAISED PRIME BEEF SHORT RIBS Pattypan Squash Roast, Italian Long Peppers, Corn Sauté, Cherry Tomatoes, Sweet Onion-Potato Purée	39.75
SEARED LOCAL BLUEFIN TUNA & SHRIMP DUMPLINGS Green Bean Stir Fry, Garlic Roasted Eggplant, Ponzu Broth, Yuzu Aioli, Sesame-Chili Oil	38.50
SPICED SEARED KING SALMON & ROASTED CHILI SPOON BREAD Cumin Braised Tomatillo Sauce, Garlic-Spinach Sauté, Mango Salsa, Sweet Pepper Roast	39.50
PORCINI MUSHROOM RAVIOLI & RATATOUILLE STUFFED TOMATO Spinach, King Trumpet Mushrooms, Chardonnay Braised Artichokes, Truffle Emulsion	29.75
CORIANDER ROASTED DUCK BREAST & LEG CONFIT Honey Citrus Glaze, Goat Cheese-Peach Tart, Swiss Chard Sauté, Caramelized Duck Jus	34.25
GRILLED BEEF TENDERLOIN & TRUFFLED TWICE BAKED POTATO Aged White Cheddar Cheese, Crispy Pancetta, Mushroom Sauté, Broccolini, Red Wine Sauce <i>* Substitute Prime Ribeye Cap add 14.00</i>	38.50
MISO GLAZED LOCAL BLACK COD & TRUFFLED DASHI BROTH Bok Choy, Soy Braised Mushrooms, Ginger Sticky Rice, Golden Pea Shoots, Daikon-Radish Salad	37.25
PRIME RIBEYE CAP & BRAISED BEEF SHORT RIB DUO Corn Sauté, Forest Mushroom Roast, Heirloom Tomatoes, Sweet Onion-Potato Purée	50.50

8/7/2018