



THE DINING ROOM

FEBRUARY 10 AND 11

<i>Apéritif: 'Mud Season Melody': Prosecco, Bénédictine, pomegranate juice</i>	10
Potato and turnip soup, croutons, alpine cheese, scallion	13
Seared tuna, chermoula, blood orange, almond, fennel	17
Egg yolk and potato raviolo, broccoli rabe, parmesan, truffle	16
Guinea hen and barley risotto, apples, cider, chervil	15
Charred carrots, hummus, pistachio couscous, apricot	25
Roasted skate, red cabbage, beets, bierre rouge	32
Grilled rib of beef, confit parsnip, maitake mushroom, coffee	38
Raven and Boar pig, rutabaga and marmalade puree, farro, radicchio	34
Local cheese, marcona almonds, quince butter	14
Sweet potato zeppole, butterscotch, pecan, toasted milk ice cream	9
Lemon Eton mess, coconut meringue, citrus, pomegranate	9
Chocolate crèmeux, peanut butter, puffed rice, smoked cream	9

Our ingredients are sourced locally whenever possible.

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

COCKTAILS

THE INN MARTINI

Bombay Sapphire Gin, Vya Extra Dry Vermouth, Orange Bitters • 14

HART MANHATTAN

Bulleit Rye, Carpano Antica Formula, Grand Marnier,
Angostura Bitters, orange bitters • 14

SALISBURY SLING

Beefeater Gin, Cherry Heering, Benedictine, triple sec,
pineapple juice, lime juice, pomegranate juice, Angostura Bitters • 16

JASMINE JUMP

Broker's Gin, Cointreau, Campari, lemon juice • 12

ROYAL HART

Vya Extra Dry Vermouth, Woodford Reserve Bourbon, Benedictine,
peach bitters • 12

COMMONS COLLINS

Berkshire Mountain Distillery Greylock Gin (or Ice Glen Vodka),
lemon juice, superfine sugar, soda water • 11

AT TAMPICO

Cointreau, Campari, lemon juice, tonic water • 11

HOTCHKISS FIZZ

Hennessy V.S.O.P Privilège Cognac, Noilly Prat Rouge
Sweet Vermouth, orange bitters, soda water • 18