

PLATTERS

platters are built for sharing and can accomodate 3-4 guests

CRUNCHY LETTUCES

shaved vegetable crudité,
three peppercorn dressing, parmesan
8 | 16

EAST VS WEST

east and west coast oysters
on the half shell, traditional accoutrements
18 | 36

BURRATA

fresh melon, spiced yogurt, candied
pecans, endive & frisée, melon jam,
grilled ciabatta
14 | 28

SHELLFISH PLATTER

maine lobster, shrimp, oysters on the half shell, king crab legs,
white balsamic mignonette, lemon & tabasco
50 | 100

SHRIMP À LA PLANCHA

charred scallion and marcona almond pistou, sweet garlic purée, grilled lemon
14 | 28

PAN ROASTED SCALLOPS

spiced carrot purée, heirloom apple, pea shoots, warm tasso vinaigrette
30 | 60

TORCHIO PASTA

local 'nduja, crème fraîche, pickled peppers, charred broccoli, parmigiano reggiano
16 | 32

GRILLED SALMON

baby beets, mustard greens, horseradish crème fraîche, dill, pumpernickel, champagne vinaigrette
30 | 60

DRY-AGED ANGUS STRIPLOIN

piperade, mushroom conserva, crispy fried farm egg, shoestring potato, maple red wine jus
70 | 140

DOUBLE CUT PORK CHOP

whipped sweet potato, braised red cabbage, baby kale, tokyo turnip, pecan butter, fall spice vinaigrette
25 | 50

PAN ROASTED DUCK BREAST

pastrami spice, confit fingerling, thousand island, celery, coleslaw, rye crouton, crème fraîche
30 | 55

SIDES

SUNCHOKES

ROASTED & PICKLED
tarragon aioli
16

STONE-GROUND GRITS

rosemary butter, marinated cherry tomatoes,
balsamic
14

WILTED TATSOI

shallots, pickled garlic,
chili flake, queso cotija
16

DESSERTS

APPLE CIDER FUNNEL CAKE

bourbon vanilla parfait, smoked apple butter,
salted caramel
16

CHOCOLATE RASPBERRY CREAM PIE

tanzanie dark chocolate mousse, hazelnut praline cream,
raspberry sponge cake, tonka bean ice cream, feuilletine crust
16

ICE CREAM SANDWICH

passion fruit sorbet, milk chocolate cream,
coconut, mango, banana, tajin
16

CARAMEL APPLE POPSICLES

green apple sorbet, salted caramel ice cream,
caramelized white chocolate
20

EXECUTIVE CHEF: CHRISTIAN RAGANO
CHEF DE CUISINE: KEITH POTTER
PASTRY CHEF: JOVE HUBBARD