

# DINNER

## CRUNCHY LETTUCES

shaved vegetable crudité, three peppercorn dressing, parmesan, sourdough crouton

12 | 20

## BIBB & BLUE

chicories, bibb, spiced pecan, tart cherry, farmhouse blue, rhubarb vinaigrette

14 | 21

## BURRATA

artichoke caponata, pine nut, aged cider balsamic, grilled bread

16 | 28

## OYSTERS ON THE HALF SHELL

chef's selection, traditional accoutrements

18 | 36

## SHELLFISH PLATTER

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

60 | 120

## ASPARAGUS RISOTTO

klug farm asparagus, spring peas, gran tartufo, green garlic vinaigrette, ruby streaks

27

## MEZZE MANICHE BOLOGNESE

veal, pork, white soffritto, pecorino romano

18 | 34

## GRILLED COBIA LOIN

chili yogurt marinade, yellow lentils, spring kachumber, coriander raita

32 | 60

## CONFIT PORK BELLY

turnip cream, rhubarb beer jam, morels, white asparagus, pickled ramp jus

40 | 60

## ALASKAN HALIBUT

cous cous, roasted squash, baba ganoush, tomato confit, curry pickle

42

## GREEN CIRCLE BRICK CHICKEN

sweet peppers, new potato, garlic conserva, preserved lemon

42 | 80

## PRIME NEW YORK STRIP

anticuchera sauce, white asparagus, grilled potato, charred spring onion

60 | 120

# SIDES

## CRISPY POTATO

spring onion ranch

15

## CELERY ROOT PAVE

white cheddar, black truffle, mache

16

## ROASTED MUSHROOMS

maitre d'hotel butter

17

# CHARCUTERIE

*selection of artisanal cured and dried meats, house-made preserves, grilled bread*

## CHEF'S SELECTION OF 3 / 5

house-made, salumi, whole muscle cut

22 | 32

## COMPOSED CHEESE

seasonally inspired chef preparation

16

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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