

Two Courses 36 | Three Courses 49 | Four Courses 61

I

II

Grilled Romaine Caesar Salad
shrimp toast, golden raisins, grape tomatoes

Beef Tartare

caper, dijon, horseradish

Pistachio & Pig Ear Paté

beet green & fennel salad, "b&b" pickle

Crab & Asparagus

soft shell crab, poached egg, hollandaise

Roasted Beet Salad

mâche, crème fraîche, candied walnut (v)

Honey Goat Cheese Ravioli

brown butter, oregano, pepitas (v)

Roasted Potato Gnocchi

pomodoro, basil, fried shallot (v)

Chorizo Imbarcazioni

marscarpone, tomato foam, nasturtium

Wild Mushroom Risotto

maitake, brown beech, oyster (v, gf)

IV

III

Pistachio Sponge Cake

fruit jam & sorbet

Cheese Plate

varied selection

Hazelnut Madeleines

praline ice cream

Three Crème Brûlée

almond, espresso, earl grey (gf)

Pan Roasted Branzino

barley ramp "risotto", english peas, pickled ramp

"Chicken Noodle Soup"

curlugione, pickled crosne, pearl onion

Roast Duck Breast

oyster mushroom, spaetzle, tzatziki

Littleneck Clam Bake

mussels, octopus, cannellini, roast fingerling (gf)

Profiteroles

mint crème anglaise, chocolate ice cream

Triple Seared Beef

yukon gratin, roasted vegetables, veal jus (gf)