

Two Courses 36 | Three Courses 49 | Four Courses 61

I

II

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

Roasted Beet Salad
mâche, crème fraîche, candied walnut (v)

Burrata
fig, mint, speck, creme de cassis (gf)

Pistachio & Pig Ear Paté
beet green & fennel salad, "b&b" pickle

Beef Tartare
caper, dijon, horseradish

Honey Goat Cheese Ravioli
brown butter, oregano, pepitas (v)

Braised Veal Breast
asparagus, pearl onion chutney

Seared Scallops
braised leek, cashew puttanesca

Wild Mushroom Risotto
maitake, brown beech, oyster (v, gf)

IV

III

Deconstructed Banana Cream Pie
rum poached banana, coconut tapioca, pâte sucrée

Cheese Plate
varied selection

Pistachio Sponge Cake
fruit jam & sorbet

Three Crème Brûlée
almond, espresso, earl grey (gf)

Profiteroles
mint crème anglaise, chocolate ice cream

Pan Roasted Branzino
barley ramp "risotto", english peas, pickled ramp

Chicken Carbonara
szechuan pappardelle, lardon, morel mushroom

Roast Duck Breast
oyster mushroom, spaetzle, tzatziki

Littleneck Clam Bake
mussels, octopus, cannellini, roast fingerling (gf)

Triple Seared Beef
yukon gratin, roasted vegetables, veal jus (gf)