

Two Courses 36 | Three Courses 49 | Four Courses 61

I

II

### Burrata

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

### Grilled Romaine Caesar Salad

shrimp toast, golden raisins, grape tomatoes

### Roasted Beet Salad

mâche, crème fraîche, candied walnut (v)

### Beef Tartare

caper, dijon, pesto

### Pistachio & Pig Ear Pâté

farmer's lettuce, "b&b" pickle

### Seared Scallops

braised leek, cashew puttanesca

### Braised Veal Breast

summer squash, garlic scape, onion chutney

### Honey Goat Cheese Ravioli

brown butter, oregano, pepitas (v)

### Lemon & Summer Squash Risotto

fried squash blossom, mascarpone, parmesan (v)

IV

III

### Fruit & Jam Parfait

crème fraîche ice cream, olive oil cake (gf)

### Profiteroles

mint crème anglaise, chocolate ice cream

### Coffee Cake

mochaccino ice cream

### Banana Cream Pie

rum-poached banana, coconut tapioca

### Littleneck Clam Bake

mussels, octopus, cannellini, roast fingerling (gf)

### Pan Roasted Branzino

barley ramp "risotto", english peas, pickled ramp

### Chicken Carbonara

szechuan pappardelle, lardon, morel mushroom

### Roast Duck Breast

oyster mushroom, spaetzle, tzatziki

### Cheese Plate

varied selection

### Triple Seared Beef

pomme purée, roasted vegetables, veal jus (gf)