

Nina May

RESTAURANT WEEK

CHEF CHOICE

PER PERSON—55

We invite you to try our unique, seasonal dining experience. This tasting menu is designed to be shared, so we ask for a minimum of two people to participate.

Carolina Flounder Crudo

+ Spiced Strawberry Gazpacho

pickled thubarb, green strawberries, african blue basil

Heirloom Tomato Salad + Basil Pesto

pickled red onions, whipped smoked feta, bread crisps

Little Neck Clams + Chorizo Sausage

braised leeks, lemon grass, summer corn

Cacio e Pepe Agnolotti of

Caramelized Onion + Ricotta Cheese

parmesan reggiano, toasted szechuan peppercorns, fennel fronds

Lemon + Thyme

Roasted Pennsylvania Chicken

crispy potatoes, charred jimmy nardello peppers, chicken jus

Moon Valley Farm Carrot Cake

carrot-yogurt coulis, goat cheese mousse