

APPETIZER

SUNCHOKE SOUP

applewood smoked bacon, sunchoke chips 12

GRILLED MISSION FIGS

25 year aged balsamic, arugula, candied pecans, aged parmesan, greek yogurt 17

ROASTED BABY BEETS

rainbow, red, golden beets, goat cheese, arugula, sicilian pistachio 17

CROQUETTES

hudson valley foie gras, pickled red cabbage slaw 18

BURRATA

creamy polenta, wild mushrooms, garlic chips 17

VEAL MEATBALLS

napolitano tomato sauce, whipped ricotta 18

STEAK TARTARE

house made pickles, capers, beets, raw quail egg, parmesan crisps, dijon mustard vinaigrette 16

TUNA AND HAMACHI CRUDO

sushi grade tuna and yellowtail, hijiki seaweed, holland peppers, sea beans, sriracha vinaigrette, lotus chips 20

FOIE GRAS

pistachio butter, prickly pear pearls, pistachio snow 20

OCTOPUS CARPACCIO

castelvetrano olive, mango, lime vinaigrette 18

FRIED OYSTERS

baby fennel, lemon relish, thai chili aioli 18

PULLED PORK TACOS

polenta tuille, tomato marmalade, avocado mousse, lime crème fraiche 18

CRISPY PORK BELLY

ginger glazed pork, apples, parsnip purée, arugula 18

ARTISANAL CHEESE

vermont honey comb, organic fruit, fig preserves 18



CHEF'S TASTING MENU

FOUR COURSES

75 per person
65 share supplement

**LIBATIONS PAIRING
WINE/COCKTAIL/SPIRITS**

50 per person

ACCOMPANIMENTS 8

creamy polenta
broccoli rabe, garlic, chili pepper
organic black kale & soffrito
brussel sprouts & applewood bacon
pommes purée

ENJOY OUR DUCK FAT DINNER ROLLS "TO GO" 5

HAND MADE PASTA 18/28

LAMB SAUSAGE CAVATELLI

broccoli rabe, roasted tomatoes, parmesan

CACIO E PEPE

red pepper fettuccine, cured egg yolk, pecorino, parmesan broth

CHESTNUT AGNOLOTTI

sautéed spinach, prosciutto-parmesan broth, crispy prosciutto

BUTTERNUT SQUASH RISOTTO

organic kale, chorizo, toasted pumpkin & sesame seeds

ENTRÉE

ARCTIC COD

lobster cioppino, razor clams, squid ink orecchiette 33

WHOLE BROOK TROUT

smoked fennel, yukon gold medallions, malt vinegar aioli 32

SEARED DIVER SCALLOPS

tri-colored cauliflower, golden raisin, toasted cashew, thai curry sauce, lime espuma 28/48

ALASKAN KING CRAB

purple peruvian potatoes, truffle butter, miso-dashi broth 18/34

COLORADO LAMB LOIN

sweet potato vauduovan, sautéed spinach, lamb jus 42

LONG ISLAND DUCK BREAST

confit of leg, endive marmalade, bacon, brussel sprouts 35

BEEF TENDERLOIN

thumbelina carrots, onions, hollandaise-pommes purée, truffle & thyme panade 48

PORK SCHNITZEL

warm potato salad, cucumber crème fraiche, house made plum jam 30