

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 16

CROQUETTES

hudson valley foie gras, pickled red cabbage slaw 14

BURRATA

creamy polenta, wild mushrooms, garlic chips 17

VEAL MEATBALLS

napolitano tomato sauce, whipped ricotta 16

STEAK TARTARE

house made pickles, capers, beets, raw quail egg, parmesan crisps, dijon mustard vinaigrette 14

TUNA AND HAMACHI CRUDO

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



THREE COURSE LUNCH 35

**APPETIZER
BURRATA**

ROASTED BABY BEETS

ENTRÉE

SEAFOOD CRÊPE

LAMB RICOTTA CAVATELLI

HANGER STEAK SALAD

DESSERT

ORGANIC PANNA COTTA

SEASONAL CHEESECAKE

ACCOMPANIMENTS 8

broccoli rabe, garlic, red pepper flakes

creamy polenta

organic black kale & sofrito

brussel sprouts & applewood bacon

french fries & béarnaise

ENJOY OUR PARKER DINNER ROLLS AT YOUR HOME/OFFICE 5

HAND MADE PASTA 16/26

LAMB SAUSAGE CAVATELLI

broccoli rabe, roasted tomatoes, parmesan, crispy prosciutto

CACIO E PEPE

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

CHESTNUT AGNOLOTTI

sautéed spinach, prosciutto-parmesan broth

BUTTERNUT SQUASH RISOTTO

organic kale, chorizo, toasted pumpkin & sesame seeds

ENTRÉE

SEAFOOD CRÊPE

maine crab, shrimp, carrot-ginger sauce 25

SESAME CRUSTED SALMON

black & white sesame seeds, bok choy, julienne carrots, ginger soy glaze 25

WHOLE BROOK TROUT

smoked fennel, yukon gold medallions, malt vinegar aioli 30

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

ROASTED CHICKEN

truffle essence, roasted root vegetables, honey mustard vinaigrette 24

HANGER STEAK SALAD

baby romaine, avocado, roasted tomatoes, parmesan, crispy shallots, balsamic vinaigrette, 25

PORK SCHNITZEL

warm potato salad, cucumber crème fraiche, house made plum jam 28

VITAE BURGER

smoked gouda, applewood smoked bacon, spicy aioli, french fries & béarnaise 18