

APPETIZERS

Heirloom Squash Soup

truffled tater tot
melted onion, chive

9

Heirloom Tomato Salad

Buffalo mozzarella, pine nuts
gazpacho vinaigrette, sherry

11

Tangle of Spring Mix

shaved vegetables, sunflower seeds
crumbled goat, lemon-champagne vinaigrette

9

Hudson Valley Foie Gras

ice wine cherries, crepe
marcona almonds, vanilla sunchoke

20

Grilled Maine Lobster

curried agnolotti, fava beans
shiitake, bacon foam

16

Black Truffle Risotto

seared quail, chive
parmesan-reggiano, tomato

14

Scallop & Shrimp

horseradish potato puree
wilted spinach, saffron onion, lemon

14

Tuna Tartare

compressed cantaloupe, cucumber
jalapeño, basil mignonette

13

ENTRÉES

Crab Crusted Grouper

vegetable "lasagna", roasted romas
zucchini, mustard

28

Ribeye in Two Preparations

fingerling potato, aged cheddar
portabello, lardons, sauce borscht

36

Roasted Pheasant

potato-squash gratin, pimento cheese
corn relish, smoked tomato

25

Seared Tuna

trophie pasta, green olives
chopped egg topenade, EVOO broth

32

Alaskan Halibut

summer succotash, shaved turnip
tomato concasse, truffled corn broth

30

Pekin Duck

white corn polenta, duck sausage
broccolini, natural jus

27

Lamb Two Ways

braised shank, sous-vide loin
basmati, apricots, orange glaze

38

Berkshire Pork Chop

sundried tomato cous-cous, asparagus
shiitake, fennel, basil cream

28