

Appetizer

- Egg Caviar 78
Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayonnaise 22
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 25
Kale Salad, Serrano, Parmesan and Lemon 17
Sucrene, Blue Cheese Dressing, Crumbled Bacon and Herbs 19
Warm Asparagus, Sautéed Mushroom Vinaigrette 19
Burrata with Passionfruit, Arugula and Basil 20
Warm Artichoke, Mustard Mayonnaise, Lemon 17
Butternut Squash Soup, Wild Mushrooms 14
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 20
Peekytoe Crab Cake, Celery Root Remoulade, Grapefruit 24
Foie Gras Brulé, Pineapple-Meyer Lemon Jam, Rose 25

Entrée

- Angel Hair Pasta with Asparagus and Shiitake Mushroom 28
Pàche with Meatballs and Smoked Pepper-Tomato Ragù 27
Sautéed Black Sea Bass, Tricolor Cauliflower, Spätzle 35
Seared Salmon, Bok Choy, Potato Purée, Ginger-Chili Vinaigrette 32
Dover Sole, Potatoes with Lemon, Herbs and Brown Butter 78
Crispy Maine Lobster, Buttery Napa Cabbage, Ginger and Scallion 58
Roasted Diver Scallop, Pumpkin Seeds, Spaghetti Squash, Soy-Yuzu 38
Cheeseburger with Russian Dressing and Crispy Onions 24
Parmesan Crusted Organic Chicken, Artichoke, Lemon Butter 34
Berkshire Pork Chop, Apple Compote, Horseradish 39
Veal Milanese, Shaved Parmesan, Pecans, Escarole and Lemon 33
Short Ribs, Apple-Jalapeño Puree and Rosemary Crumbs 39
28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 138

Lunch Prix Fixe 44

Choice of Appetizer, Entrée and Dessert

Appetizer

- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade
Sucrene, Blue Cheese Dressing, Crumbled Bacon and Herbs
Butternut Squash Soup, Wild Mushrooms
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro
Peekytoe Crab Cake, Celery Root Remoulade, Grapefruit

Entrée

- Angel Hair Pasta with Asparagus and Shiitake Mushroom
Pàche with Meatballs and Smoked Pepper-Tomato Ragù
Sautéed Black Sea Bass, Tricolor Cauliflower, Spätzle
Seared Salmon, Bok Choy, Potato Purée, Ginger-Chili Vinaigrette
Parmesan Crusted Organic Chicken, Artichoke, Lemon Butter
Veal Milanese, Shaved Parmesan, Pecans, Escarole and Lemon

Dessert

- Warm Chocolate Cake, Vanilla Bean Ice Cream
Vanilla Panna Cotta, Glazed Strawberry

Sides

- Roasted Cauliflower 14
Roasted Brussels Sprouts 14
White Wine Glazed Mushrooms with Sage 12
Mashed Potatoes 12
French Fries 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness