

Appetizer

- Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayonnaise 22
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 25
Kale Salad, Parmesan and Lemon 17
Burrata with Strawberry Compote, Black Pepper and Basil 20
Heirloom Tomato Salad and Berries 19
Watermelon and Coach Farm Goat Cheese Salad 19
Warm Artichoke, Mustard Mayonnaise, Lemon 17
Peekytoe Crab Cake, Sugar Snap Remoulade 24
Tomato Gazpacho, Summer Flavors and Olive Oil 14
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 20
Foie Gras Terrine, Strawberry Granola, Aged Balsamic 25

Entrée

- Angel Hair Pasta with San Marzano Tomatoes, Mozzarella and Jalapeño 28
Pache with Meatballs and Smoked Pepper-Tomato Ragù 27
Roasted Hake, Grilled Summer Onions and Glazed Peas 38
Snapper, Basil Vinaigrette, Potato Puree and Cucumber 35
Roasted Salmon, Corn, Scallions, Fragrant Lime-Corn Broth 32
Lobster Burger, Green Chili, Gruyere Cheese, Yuzu Pickles 26
Roasted Maine Lobster with Chili Butter, Shoestring Potatoes 58
Dover Sole, Potatoes with Lemon, Herbs and Brown Butter 78
Cheeseburger with Russian Dressing and Crispy Onions 24
Roasted Chicken, Salsa Verde, Fingerling Potatoes, Summer Beans 34
Grilled Pork Chop, Cherry Mustard and Sautéed Mustard Greens 39
Duck Breast, Berries, Wheat Berries 39
Veal Milanese, Arugula, Heirloom Tomatoes, Red Wine Vinaigrette 33
Beef Tenderloin, Sautéed Spinach, Crispy Onions, Buttery Hot Sauce 39
28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 138

Lunch Prix Fixe 44

Choice of Appetizer, Entrée and Dessert

Appetizer

- Heirloom Tomato Salad and Berries
Tomato Gazpacho, Summer Flavors and Olive Oil
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade

Entrée

- Angel Hair Pasta with San Marzano Tomatoes, Mozzarella and Jalapeño
Pache with Meatballs and Smoked Pepper-Tomato Ragù
Roasted Hake, Grilled Summer Onions and Glazed Peas
Snapper, Basil Vinaigrette, Potato Puree and Cucumber
Roasted Salmon, Corn, Scallions, Fragrant Lime-Corn Broth
Roasted Chicken, Salsa Verde, Fingerling Potatoes, Summer Beans
Grilled Pork Chop, Cherry Mustard and Sautéed Mustard Greens
Veal Milanese, Arugula, Heirloom Tomatoes, Red Wine Vinaigrette

Dessert

- Warm Chocolate Cake, Vanilla Bean Ice Cream
Apricot Tart with Marzipan Ice Cream

Sides

- Sautéed Romano Beans 14
White Wine Glazed Mushrooms with Sage 12
Mashed Potatoes 12
Sautéed Corn with Scallions 14
French Fries 10

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