

SEASONAL TASTE ...

— LEMON —

EAST COAST OYSTERS

LEMON GRANITEE ◦ RANIERI OLIVE OIL ◦ SEA SALT

PROSECCO ◦ BISOL 'JEIO' BRUT ◦ VENETO ◦ ITALY

LEMON-THYME SQUAB

THAI CHILI GRITS ◦ CITRUS SALAD ◦ LEMON SYRUP

*DOMAINE GUIGAL ◦ COTES DU RHÔNE
RHÔNE VALLEY ◦ FRANCE ◦ 2007*

BRAISED SHORTRIB

CHICK PEA & EGGPLANT RAGOUT ◦ MINT

PRESERVED LEMON-POTATO PUREE

*SHIRAZ ◦ D'ARENBERG 'THE FOOTBOLT'
MCLAREN VALE ◦ AUSTRALIA ◦ 2008*

LEMON MERINGUE PARFAIT

SABLE CRUMBLE ◦ BASIL PEARLS ◦ LEMON CONFIT

*LA SPINETTA ◦ MOSCATO D'ASTI
PIEDMONT ◦ ITALY 2010*

FOUR COURSE 58.
WINE PAIRING 31

APPETIZER ...

EAST COAST OYSTER (EA.) ◻ 3.
MIGNONETTE ◦ LEMON

HUDSON VALLEY FOIE GRAS TORCHON 26.
FIG JAM ◦ GREEN APPLE ◦ BRIOCHE

RABBIT STEW 19.
BABY ARTICHOKE ◦ SHIMEJI MUSHROOMS
ROSEMARY

COLORADO LAMB CONFIT RAVIOLI 16.
SCALLION PESTO ◦ SPICY WALNUT
HOUSE MADE FARMER'S CHEESE ◦ RED PEPPERS

CHILLED MAINE ROCK SHRIMP 16.
AVOCADO SALAD ◦ CILANTRO
BITTER GREENS ◦ CITRUS VINAIGRETTE

CHILLED MAINE LOBSTER SALAD 19.
ORANGE SEGMENTS ◦ SHAVED BABY BEETS
MÂCHE ◦ LEMON VANILLA VINAIGRETTE

CAESAR ◻ 10.
ROMAINE LETTUCE ◦ CRUNCHY CROUTONS
PARMESAN CHEESE ◦ WHITE ANCHOVIES
CHICKEN (ADD \$8.)
SHRIMP OR STEAK (ADD \$10.)

V suitable for vegetarian ◻ These items may be served raw, undercooked or cooked to your specifications.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.
*Before placing your order, please inform your server if anyone in your party has a food allergy.

MEAT ...

AMERICAN WAGYU BEEF BURGER 21.
 CRISPY ONIONS ◦ 2 YEAR AGED GRAFTON CHEDDAR
 OVEN DRIED TOMATO ◦ ANCHO CHILI MAYO ◦ FRIES

RED WINE BRAISED VEAL OSSO BUCCO 36.
 HOMEMADE POTATO GNOCCHI ◦ PATTY PAN SQUASH
 BABY CARROTS

BERKSHIRE PORK CHOP 32.
 PISTACHIO POLENTA ◦ GRILLED RADDICCHIO
 SUN DRIED CHERRIES

MISTY KNOLL FARMS CHICKEN 28.
 SPINACH ◦ CHANTERELLE MUSHROOM
 MAINE POTATO PURÉE ◦ NATURAL CHICKEN JUS

PAINTED HILLS FARM FILET MIGNON 39.
 WILD MUSHROOMS ◦ CAULIFLOWER PURÉE
 FIG INFUSED AGED BALSAMIC

CHAMOMILE SMOKED PETITE DUCK BREAST 32.
 BUTTERNUT SQUASH PURÉE ◦ CARAMELIZED BRUSSEL SPROUTS
 BALSAMIC MUSHROOMS

VEGETABLE ...

WILD MUSHROOM RISOTTO **V** 21.
 OYSTER MUSHROOM ◦ PARMESAN REGGIANO
 VERMONT CRÈME FRAÎCHE

HOUSEMADE GNOCCHI **V** 22.
 HEIRLOOM CHERRY TOMATO ◦ SPINACH
 SUN DRIED OLIVES

FISH ...

GEORGES BANK SEARED SCALLOPS 26.
 CELERY ROOT ◦ BOK CHOY ◦ PORK BELLY LARDONS

GRILLED RARE YELLOWFIN TUNA 28.
 OIL CURED OLIVES ◦ BABY ARUGULA
 HARICOT VERT ◦ POACHED QUAIL EGGS

PAN SEARED WILD BASS 32.
 GLAZED CARROTS ◦ BACON ◦ WILTED WATERCRESS
 CRISPY POTATO ◦ LEMON GARLIC CREAM SAUCE

GRILLED ATLANTIC SALMON 24.
 SPARROW ARC FARM RATATOUILLE ◦ OLIVE TAPENADE
 HEIRLOOM TOMATO COULIS

ON THE SIDE ...

SEASONAL WILD MUSHROOMS 8.
 POTATOES & VERMONT BUTTER PURÉE 5.
 SAUTÉED VEGETABLES 6.
 SAUTÉED BABY SPINACH 6.
 GRILLED JUMBO ASPARAGUS 7.

V suitable for vegetarian These items may be served raw, undercooked or cooked to your specifications.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.
 *Before placing your order, please inform your server if anyone in your party has a food allergy.