

DINNER

Appetizers

CITRUS & CHICORIES / GF, VG — 18
Assorted Citrus Supremes, Crème Fraîche, Shallots, Pistachio Dukkah

GRILLED WHITE ASPARAGUS / GF, VG — 17
Sauce Gribiche, Salmon Roe, Dill Oil, Herb Salad

HARNEY & SONS TEA EGG / GF — 15
Soft-Boiled Tea Egg, Fried Potato "Nest," Sauce Soubise

CRAB GOUGÈRES — 18
Gruyère, Cream Cheese, Old Bay Crème Fraîche

HOUSE-MADE ARTISANAL BREADS / VG — 8
Assorted Freshly Baked Rolls, Salted & Honey Butters

Entrées

GRILLED MAITAKE MUSHROOM / VG — 28
Nori Butter, Parsnip Purée, Pickled Fiddlehead Ferns,
Fried Shallots, Mushroom Demi

EGG YOLK TAGLIOLINI — 32
New England Uni & High Lawn Farm Cream Sauce,
Parsley, Chives, Tarragon Oil

PAN-SEARED SCALLOPS / GF — 36
Roasted Slab Bacon, Spring Pea Risotto, Preserved Lemon

HALF CORNISH GAME HEN / GF — 38
Beluga Lentils, Castelvetrano Olives, Blood Orange, Baby Fennel

8 OZ GRILLED FILET MIGNON — 65
Black Garlic & Mushroom Demi, Asparagus, Pommés Purée

ROASTED RACK OF LAMB / GF — 48
Lemon Fingerling Potatoes, Roasted Spring Vegetables, Local Sumac Yogurt, Mint Salad
Crafted by Ian King

V — VEGAN
VG — VEGETARIAN
GF — GLUTEN FREE

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