DINNER

CRUNCHY LETTUCES
shaved vegetable crudité,
three peppercorn dressing, parmesan
12 | 20

BIBB & BLUE
castelfranco, spiced pecan,
tart cherry, bellamy blue, verjus
14 | 21

BURRATA
pepper jam, olive tapenade,
garlic conserva, grilled bread
16 | 28

OYSTERS ON THE HALF SHELL
chef's selection,
traditional accoutrements
18 | 36

SHELLFISH PLATTER
maine lobster, shrimp, oysters on the half shell, king crab legs,
white balsamic mignonette, lemon, tabasco
60 | 120

PARSNIP AGNOLOTTI
chai spice, sicilian pistachio, pear aigre doux, brown butter
22

PACCHERI BOLOGNESE
white soffritto, pecorino romano
18 | 34

CRISPY PORK BELLY
basmati rice, kimchi, pickled snow pea, pea shoot, soy vinaigrette
30 | 50

ORA KING SALMON
braised red cabbage, granny smith apple, mizeria
32 | 60

RUBY RED TROUT
white bean ragout, nduja vinaigrette, chicories
38

DRY-AGED DUCK BREAST APICIUS
saffron pickled apple, roasted turnip, caramelized yogurt, kale
42

SHELLFISH BOIL
shrimp, scallops, mussels, smoked chili broth, garlic conserva, grilled bread
80

ANGUS BEEF TENDERLOIN
horseradish crème, pot roast vegetables, black garlic emulsion
100

SIDES

CRISPY POTATO
bernaise aioli, fine herbs,
sea salt
15

ROASTED MUSHROOMS
beurre maître d'hôtel,
fine herbs
16

FRIED BRUSSEL SPROUTS
orange, candied pecan,
cipollini aigre doux
16

CHARCUTERIE

selection of artisanal cured and dried meats, house-made preserves, grilled bread

CHEF'S SELECTION OF 3
house-made, salumi, whole muscle cut
22

CHEF'S SELECTION OF 5
house-made, 2 salumi, whole muscle cuts
32

COMPOSED CHEESE
seasonally inspired chef preparation
16

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

EXECUTIVE CHEF: CHRISTIAN RAGANO
CHEF DE CUISINE: KEITH POTTER