



Beginnings

soup du jour
twelve

spiced pear caesar
romaine hearts, frisee, red watercress sourdough croutons, romano cheese creamy roasted garlic dressing
twelve

baby spinach and arugula salad
local radish, shaved red onions, balsamic vinaigrette, toasted walnuts
frome d' ambert cheese
twelve

roasted beet salad
house made duck proscuitto, goat cheese fondue, organic petite lettuces, saba drizzle
fourteen

fricassee of veal
herb gnocchi, smoked bacon lardons, fiddlehead ferns, truffle veal nage
sixteen

confit of wild rabbit
spinach and ricotta raviolis, glazed cabbage patch vegetable ragu, sauce ver jus
fifteen

whole roasted quail
stuffed with medijool dates, wild boar sausage, sherry foie gras sauce
eighteen

ahi tuna poke
hawaiian heart of palm, avocado, toasted sesame seeds cilantro
seventeen

Entrees

hawaiian sunfish and seared diver scallops
saffron orzo, chorizo sausage, fava beans, preserved meyer lemon vinaigrette
thirty four

scottish salmon
lump crab cake, shitake mushrooms, spring asparagus, lemon hollandaise
thirty six

duet of berkshire pork loin and cheek
parmesan polenta, french green bean, honey apple cider reduction
thirty five

five spice glazed duck breast
savoy cabbage, caramelized porcini mushrooms, ginger duck jus
thirty six

thirty six australian lamb loin
eggplant compote, jerusalem artichokes cassablanca olives, pomegranate balsamic reduction
thirty seven

brandt all natural beef shortrib
roasted fingerling potatoes, caramelized three onion sauté, maitake mushrooms sauce bordelaise
thirty eight

three course pre fixe 65
two savory, one sweet
experience with wine 85

four course pre fixe 75
three savory, one sweet
experience with wine 95

farmed caspian osetra caviar
capers, crème fraîche, brioche toast points, egg, onion
iced stolichnaya vodka
90/ ½ oz 160/ 1oz

*the consumption of raw meats, poultry, or shellfish may increase the risk of food borne illness.
for your convenience, 20% gratuity will be added to parties of six or more*