



DINNER MENU

APPETIZERS

SEARED DAY BOAT SEA SCALLOPS – SAFFRON/CARDAMOM/CAULIFLOWER – 22.

FORAGER'S SOUP – SORREL + RAMPS + CHIVES + BUTTER + ONION + POTATOES + DUCK BACON – 12.

POACHED MAINE LOBSTER TAIL – BUTTER/GINGER/CARAMELIZED FENNEL/DIJON – 24.

BURRATA – FAVA BEANS/FENNEL/ARUGULA/LEMON/MALDON SEA SALT – 14.

THAI CITRUS SALAD – ARUGULA/BLOOD ORANGE/PAPAYA/WALNUTS/CHILI VINAIGRETTE – 14.

CAESAR SALAD – ROMAINE + ROASTED GARLIC + PARMIGIANO REGGIANO + WHITE ANCHOVIES + BRIOCHE – 14.

ENTRÉES

WILD MUSHROOM RAVIOLI – COCONUT MILK/LEMONGRASS/THAI CHILIES – 24.

BANANA LEAF WRAPPED HALIBUT – BABY CARROTS/BROCCOLINI/GALANGAL- COCONUT MARINADE – 42.

SCOTTISH SALMON – PARSNIP PUREE/SAUTEED ASPARAGUS/CAFREAL SAUCE – 35.

GRASS- FED BEEF BRAISED SHORT RIBS – TAMARI/LEMONGRASS/BROCCOLINI/STEAMED BASMATI – 37.

STEAK FRITES – GRASS- FED BEEF HANGER STEAK/SAUCE BEARNAISE/HOUSE CUT FRIES – 35.

ARAK ROASTED PASTURE- RAISED CHICKEN – HARICOT VERTE/MASHED POTATOES/FENNEL/ORANGE – 34.

SIDES – ALL 9.

CHARRED BROCCOLINI

SAUTEED ASPARAGUS GARLICKY HARICOT VERTE

GARLIC MASHED POTATOES