



## **First Course**

### **Spring Pea Soup**

*riesling braised rabbit, pickled local ramps, bell pepper 10*

### **Open Form Lasagna with 12 Hour Veal Cheek**

*mustard greens, caramelized mushrooms, tomato green peppercorn sauce 16*

### **Hawaiian Blue Fin Tuna Sashimi**

*spicy ponzu syrup, house pickled ginger, wasabi 15*

### **Seared Hudson Valley Foie Gras**

*parsnip puree, granny smith apple, hard cider reduction 19*

### **Eggplant Roulade with Mushroom Farci**

*early vegetables, truffle oil, "mornay" sauce 12*

### **Fresh Hearts of Palm Salad with Point Reyes Bleu Cheese**

*parma prosciutto, golden raisins, french beans 14*

### **Poached Pear and Baby Arugula Salad**

*watermelon radish, jerez sherry vinaigrette 9*

## **Second Course**

### **North Carolina Flounder**

*savoy cabbage, smoked bacon, caramelized sunchokes  
mustard herb vinaigrette 28*

### **North Atlantic Halibut**

*potato chowder, mussels, maine lobster  
lemon essence 36*

### **Harissa Spiced Atlantic Monkfish**

*cous cous, eggplant puree, garbanzo  
fennel confit, preserved lemon emulsion 28*

### **Crispy Duck Breast and Confit Leg Ragout**

*herb gnocchi, french beans, spring onions 30*

### **Colorado Rack of Lamb**

*tender greens, fava beans, roasted carrots  
savory, red wine jus 38*

### **"Prime" Mignonette of Beef**

*smoked yukon potatoes, spring peas, risole mushrooms  
bordelaise sauce 36*

## **Sides**

*Asparagus 6*

*Yukon Potato Puree 6*

*Caramelized Mushrooms 8*

*Glazed Vegetables 7*