



FIRST COURSE

Yellowfin Tuna Tartare

Truffled Shoyu, Avocado, Cucumber, Crispy Rice

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Smoked Golden Beet & Strawberry Salad

Charred Radicchio, Citrus, Marcona Almonds, Mint Salsa Verde

Grape Must Gastrique

•

Shiitake & Crab Soup

Roasted Poblano

•

Lobster & Raviolis

Lobster Bisque, Poached Lobster, Rice Paper Chip, Scallion Foam

•

Burrata & Springhouse Lettuces

Roasted Corn, Beech Mountain Asparagus, Grilled Cherry Tomatoes

Sherry Vinaigrette, Golden Raisins

•

15 Layer Lasagna with Black Summer Truffles

Oyster Mushrooms, Basil Ricotta, Mozzarella, Marcona Almonds

San Marzano Marinara

•

Prawn Cocktail & Cucumber Salad

Crispy Asian Spring Roll, Creamy Dressing, Ponzu

FOR THE TABLE

Pimento Cheese Scones (\$14 Supplement)

Sorghum Butter & Pepper Jelly

Pommes Frites (\$15 Supplement)

Garlic Herb Butter, Pecorino Romano & White Cheddar

MAIN

Atlantic Halibut*

Black Garlic & Burnt Honey Mushrooms, Polenta Cake
Warm Bacon – Preserved Lemon Vinaigrette, Snow Peas & Broccoli Rabe

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Norwegian Salmon*

Salt Roasted Root Vegetables & Peewee Potatoes
Smoked Juniper-Lemon Beurre Blanc, Arugula & Nasturtium Salad

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Pan Seared Scallops*

Roasted Baby Carrots, Compressed Apples & Fennel,
Beluga Lentils, Nduja Hollandaise

•

Grilled Lamb Tenderloin*

Dijon, Creamy Orzo “Risotto”, Pistou, Tomato Petals

•

Berkshire Pork Chop*

Spanish Bomba Dirty Rice, Spinach & Lady Peas
Cherry Mostarda, Pickled Okra

•

Veal Milanese*

Potato Purée, Broccoli Rabe
Sage & Prosciutto di Parma

•

Prime Filet Beef Wellington (\$25 Supplement)*

En Croute, Mushroom, Dijon, Spinach, Prosciutto di Parma
Bordelaise, Cipollini Onion, Broccolini

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Prime Ribeye Cap (\$40 Supplement)*

Summer Vegetables, Potato Purée, Sauce Bordelaise

3 COURSE PRIX – FIXE MENU / \$105 PER GUEST

21% SERVICE CHARGE WILL BE ADDED TO EACH CHECK

We respectfully decline substitutions.