

AMUSE

Pimento Cheese Scone

FIRST COURSE

Truffled Cauliflower & Leek Soup  
Smoked Springer Mountain Chicken

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**Bibb "Panzanella" Salad**

Heirloom Tomato, Green Goddess, Parmesan, White Anchovies

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**Spanish Octopus**

Chorizo, Acorn Squash, Piperade, Pepitas

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**Yellowfin Tuna Tartare**

Charred Avocado, Shoyu, Yuzu, Crispy Potato

MAINS

**Seabass\***

Sake-Soy Glazed, Lobster Dumpling, Spiced Mirin Broth, Shishito Relish

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**Georges Bank Scallops**

Acquerello Risotto, Springhouse Vegetables, Whipped Parmesan

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**48-Hour Painted Hills Farm Short Rib Of Beef**

Potato Mousseline, Giardiniera, Vegetable Gratin, Bearnaise

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**Berkshire Pork\***

Fingerlings, Eggplant Roulade, Tomato Jam with Pimento & Shishitos

DESSERTS

**Chocolate Entremet**

Pistachio Cream, Praline Ice Cream

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**"Wine & Cheese"**

Brie Mousse, Lychee Gel, Orange Crumble, Cabernet Sorbet

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**Sweet Summer**

Ricotta, Pressed Peach, Blueberry Compote, Oat Ice Cream

TO FINISH

Mignardise

3 COURSE PRIX – FIXE MENU / NINETY-FIVE DOLLARS PER GUEST

We respectfully decline substitutions.

\*These items may be undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.