
APPETIZERS

- Chicken Foie Gras Parfait / london stout jelly, lentil vinaigrette 19.
- Aged Creekstone Beef Tartare / pickled wild mushroom, porcini biscuit, nasturtium 23.
- White Asparagus / egg sabayon, Ethiopian spices, dulce seaweed emulsion 22.
- Yellowfin Tuna Tataki / green apple wasabi, charred scallion miso 21.
- Brooklyn Burrata / radishes, chamomile infusion, burgundy truffle 19.
- Spring Pea and Strawberry Salad / green strawberry, ricotta salata, buttermilk lemon dressing 19.
- Maine Scallop Crudo / dashi, pickled radishes, finger limes 21.

MAINS

- Berkshire Pork Chop / black pudding, roasted beets, rainbow swiss chard vinaigrette, charcuterie sauce 36.
- Dover Sole / roasted cauliflower purée, bottarga, lime butter 38.
- Braised Atlantic Halibut / carrot and ginger puree, yuzu glaze, lobster grapefruit sauce 41.
- Baked Lancaster Chicken / caramelized brussel sprout, hen of the woods, chicken gravy 32.
- Crab Risotto / east coast uni, seaweed oil 29.
- Rack of Lamb / braised baby gem lettuce, oregon morels, mint relish 52.
- T Bone Steak / 40 day dry aged, 36oz, green beans, hazelnut & truffle salad, bone marrow sauce, serves 2 120.

SIDES 10.

- Chips
- Spinach Gratin
- Market Vegetables / olive oil, lemon zest
- Mashed Carrot and Parsnip / walnut crumble
- Crisp Green Salad / green goddess dressing