

DINNER MENU

RAW

Hamachi.....	15
Kumquat, Watermelon Radish, Citrus Puree, Red Chili	
Steelhead Salmon.....	12
Pickled Daikon, Wakame, Burnt Miso	
Wellfleet Oysters.....(each)	3.50
Cabernet Mignonette, Grilled Lemon	
Crudo of the Moment.....	MP

FIRST COURSE

Butter Lettuce Salad.....	12
Crispy Six Minute Egg, Nashi Pear, Danish Blue Cheese, Bacon Vinaigrette	
Roasted Beets.....	12
Goats Cheese Mousse, Pistachios, Pomegranate Molasses, White Balsamic	
Grilled Japanese Eggplant.....	11
Red Quinoa, Pinenuts, Piquillo Pepper, Sheeps Milk Feta	
Jerusalem Artichoke Soup.....	11
Shiitake Mushroom, Cardamom, Pumpkin Seed Oil	
Viking Village Scallops.....	19
Lobster-Sea Urchin Broth, Fennel, Grapefruit	
Salvatore Ricotta and Lemon Agnolotti..	14
Snap Peas, Parmigiano-Reggiano, Aleppo Chili	
Chilled Hudson Valley Foie Gras.....	19
Strawberries, Pickled Rhubarb, Cilantro, Toasted Brioche	
Charred Creekstone Beef Tartare.....	16
Whole Grain Mustard, Anchovy Aioli, Quail Egg, Worcestershire	

MAIN COURSE

Potato Gnocchi.....	20
Kabocha Squash, Sage, Hazelnuts	
Chatham Cod.....	28
Bouchot Mussels, Celery Root, Kohlrabi, Bonito	
Herb Grilled Whole Market Fish.....	MP
Coriander, Jicama, Fennel, Shallots, Palm Sugar Vinaigrette	
Long Island Duck Breast.....	28
Toasted Farro, Grilled Bok Choy, Breakfast Radish	
Amish Chicken Breast.....	25
Salt Roasted Purple Carrot, Pearl Onion, Fried Egg	
Berkshire Pork Chop.....	29
Braised Savoy Cabbage, Red Cabbage, Green Apple, Gochujang	
Denver Lamb Loin.....	32
Maitake Mushroom, Poached Barlett Pear, Sunchoke, Black Garlic	
28-Day Dry-Aged Strip Loin.....	48
Glazed Cipollini Onions, Cauliflower, Bone Marrow, Watercress	

SIDES

Market Vegetable Gratin.....	12
Braised Leeks, Baby Spinach, Parmigiano-Reggiano, Panko	
Brussels Sprouts.....	9
Honey Butter, Pecans	
Whipped Potatoes.....	8
Smoked Butter, Chives	
Wild Mushrooms.....	12
Swiss Chard, Red Onion Marmalade	
Field Greens.....	8

CONSUMING RAW OR UNDERCOOKED MEATS,

POULTRY, SEAFOOD, SHELLFISH OR EGGS

MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

EXECUTIVE CHEF TAE STRAIN

DESSERT MENU

Toasted Banana Brioche.....10

Banana-Infused Rhubarb, Toasted Frozen
Meringue, Carbonated Lime Curd

Brazilian Carrot Cake.....10

Pineapple Crème Fraîche Ice Cream,
Coconut Marshmallow, Spiced Cashews

White Chocolate Semifreddo.....11

Ginger-Candied Raspberries, Violet
Meringue, Raspberry Shortbread

Chocolate Cake & Cremeux.....12

Brown Ale Caramel, Malted Ice Cream

Ice Cream.....(per scoop) 3

Caramelized Honey, Toasted Almond and
Coffee, Ricotta, Vanilla

Sorbet.....(per scoop) 3

Raspberry Rose, Lemongrass Mint, Mango
Ginger

Macarons.....(each) 2.50

Vanilla, Cheesecake, Caramel, Coffee,
Chocolate, Pistachio, Raspberry, Lemon,
Black Currant

Saxelby Cheeses.....16

Cherry Almond Bread, Rhubarb Butter

Spring Brook Tartenaïse

Cows Milk Aged 7 Months,
Spring Brook Farm, VT

Seaverbrook

Sheeps Milk Blue Cheese Aged 4 Months,
Bonnieview Farm, VT

Cremont

Cows and Goats Milk Aged 6 Weeks,
Vermont Butter and Cheese Cremery, VT

Butterwick

Cows Milk Aged 2 Months,
Twig Farm, VT

Lake's Edge Goat Cheese.....15

Goats Milk Cheese, Honeyed Lemon-Thyme
Gel, Pickled Blueberries,
Marcona Almond Crumble

BAR MENU

BAR

Rice Chips.....6
Black Garlic Powder, Shallot Dip

Fruit Crudite.....10
Lime Chili, Mint, Kaffir Lime Syrup

Hamachi.....15
Kumquat, Citrus Puree, Watermelon Radish,
Red Chili

Wellfleet Oysters.....(each) 3.50
Cabernet Mignonette, Grilled Lemon

Charred Pork Ribs.....14
Tamarind-Black Vinegar Glaze,
Cucumber, Soft Herbs

Grilled Skirt Steak Sandwich.....18
Fontina, Caramelized Onions, Pickled
Chili,
Duck Fat Chips, Aioli

DESSERTS

Ricotta Beignets.....12
Salvatore Ricotta Cream, Candied Oranges

Saxelby Cheeses.....16
Cherry Almond Bread, Rhubarb Butter

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Spring Brook Farm, VT

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PASTRY CHEF BETH BOSMENY