

## FIRST COURSES

## FENNEL, RADISH, CELERY AND CUCUMBER SALAD

Goat Yogurt-Herb Dressing 15.

## SUMMER VEGETABLE RAGOÛT

Bone Marrow and Poached Farm Egg\* 18.

## CHILLED TOMATO CONSOMMÉ

Fresh Heirloom Tomatoes and Basil 18.

## SPICY WATERMELON, CILANTRO AND ARUGULA

Fluke Crudo\* 24.

## BRAISED ZUCCHINI AND CRISPY ZUCCHINI BLOSSOMS

Burratta 19.

## TOPPING ROSE LATE SUMMER GARDEN GREENS

Shallot Vinaigrette 13.

## BEET RISOTTO

Goat Cheese and Roasted and Raw Beets 19.

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PASTA

## SWEET CORN AGNOLOTTI

Leeks and Summer Truffle 20./28.

## BUCATINI

Clams, Chiles and Parsley 19./27.

## SQUID INK LINGUINE

Squid and Stewed Cherry Tomatoes 22./30.

## MALFATTI

Pesto 18./26.

## SPAGHETTI

Fresh Tomato and Bottarga 21./29.

## MAIN COURSES

## ROASTED PEPPERS AND EGGPLANT

Grilled Lamb Loin\* 40.

## CRANBERRY BEANS, LEMON CONFIT AND OLIVES

Braised Yellowfin Tuna\* 38.

## PICKLED WATERMELON AND CHANTERELLES

Roasted Saddle of Rabbit 38.

## SUGARSNAP PEAS, GREEN, YELLOW AND WAX BEANS

## AND SUMMER TRUFFLE

Striped Bass 38.

## BRAISED ONIONS, SAFFRON AND FENNEL

Spice-Roasted Lobster 41.

## SWEET PEPPER RELISH AND FRIED FINGERLING POTATOES

Grilled Wagyu Skirt Steak\* 42.

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\*This menu item can be cooked to your liking.

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

Please enjoy some of the wonderful ingredients grown,  
raised and caught by our friends that share  
our commitment to serving great food.  
We feature their bounty and ours,  
from Topping Rose Farm, on this evening's menu.

STUART'S SEAFOOD

BRAUN SEAFOOD

HOLLY BROWDER EGGS

DALE & BETTE'S ORGANIC PRODUCE

BALSAM FARMS

QUAIL HILL FARMS

THE GREEN THUMB

SUNSET BEACH FARM

GOODWATER FARMS

CATAPANO FARM

COACH FARM

CHEF TOM COLICCHIO  
CHEF DE CUISINE TY KOTZ

## CRÈME FRAÎCHE PANNA COTTA

Cornmeal Streusel, Plum Sorbet and Mint 12.

## PEACH TARTE TATIN

Sweet Corn Ice Cream 12.

## WARM CHOCOLATE TART

Cherry-Vanilla Ice Cream and Sicilian Pistachios 12.

## CARDAMOM-SPICED DOUGHNUTS

Raspberry Sherbet and Lemon Cream 12.

## CREAM CHEESE ICE CREAM PARFAIT

Stewed Blueberries and Graham Cracker Crumble 12.

## ASSORTMENT OF ICE CREAMS AND SORBETS

3 selections for 10.

## ICE CREAMS

Cherry-Vanilla, Sweet Corn, Mint Chip  
Milk Chocolate, Cream Cheese, Basil-Cantaloupe

## SORBETS

Plum, White Peach, Blackberry  
Cucumber-Melon, Cocoa Nib Granita, Raspberry Sherbet

## PRESS POT COFFEES

Guatemala Finca El Injerto – Bourbon Varietal 10.  
Kenya Ngunguru Peaberry 10.

PASTRY CHEF CASSANDRA SHUPP

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