



STARTERS

GARDEN HERB GAZPACHO
buttermilk sorbet, wild greens, young radishes
12.

CAESAR SALAD
braised baby romaine, parmesan cream, spring garlic vinaigrette, tempura boquerones
12.

HAMACHI CRUDO
english peas, mint, chilies, “olio nuovo”
15.

SALAD OF GREEN ASPARAGUS
hazelnut vinaigrette, bayonne ham, parmesan tuile
12.

“CURDS & WHEY”
house made ricotta gnocchi, spring peas, forest herb infused whey
16

BUTTER POACHED FROG’S LEGS
green garlic mousseline, parsley salad, garlic chips
16.

SHAVED TORCHON OF HUDSON VALLEY FOIE GRAS
rhubarb, strawberries, marcona almonds, hibiscus geleé
19.

FRENCH WHITE ASPARAGUS
one hour egg, bottarga di muggine, rye berries
16.

MAIN COURSES

BEEF SHOULDER TENDER
“gratin dauphinois”, creamed watercress, trumpet royale mushroom, sauce bordelaise
34.

ROAST AMISH CHICKEN
morels, green asparagus, ramps, sauce perigueux
25.

SPRING LAMB
baby artichokes, sheep’s milk yogurt, preserved lemon, persian cucumber
34.

ATLANTIC COD FILLET
house smoked bacon, cockles, “new england clam chowder”
27.

BUTTER POACHED MAINE LOBSTER
glazed fennel, spring garlic confit, sauce américaine
39.

BLACK SEA BASS
panache of spring vegetables, lemon saffron emulsion
28.

“SPRING LILLIES”
roast onion, sauce soubise, ramps, leek ash
24.

