



STARTERS

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

CHILLED WHITE ASPARAGUS VELOUTÉ - house smoked arctic char, tarragon bavarois, melba toast \$12.

FARM GREENS SALAD - sub edge farmed and foraged greens, flowers, champagne vinaigrette \$12.

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

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

SAUTÉED VEAL SWEETBREADS - black truffle pureé , morel mushrooms, ramps \$18

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

ROAST BEETS -aged chèvre mousse, dill granité, crisp farro \$12.

MAIN COURSES

BEEF SHOULDER TENDER - sour onions, sauce soubise, leek ash, ramp puree \$34

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

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

OLIVE OIL POACHED COD - manila clams, spanish chorizo marmelade, white bean velouté, charred spring onions \$27.

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

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

SLOW ROAST CARROTS - barley, curry vinaigrette, pistachio pistou \$22

CHEF’S TASTING MENU

seasonal courses crafted daily

\$95. / \$50. beverage pairings

*participation of entire table required

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*applicable taxes and an 20% service charge will be added to all checks