



DINNER

STARTERS

SWEET CORN VELOUTÉ - roasted chanterelle mushrooms, corn pudding \$12.

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

LOCAL FLUKE CRUDO - compressed white peaches, meyer lemon confit, garden herbs \$15.

COMPRESSED SUMMER MELONS - sheep's milk yogurt, cold press olive oil, bayonne ham \$16.

CUCUMBER MOSAIC - buttermilk gelée, trout roe, fresh horseradish, finger lime \$12.

MAINS

SAUTÉED FILET OF STRIPED BASS - coco beans, summer squash, "minestrone" nage \$27.

POACHED FILET OF TURBOT - zucchini, stuffed blossom, sauce "billi bi" \$29.

BEEF SHOULDER TENDER - marble potato confit, hakurei turnip, salsa verde \$33.

ROASTED AMISH CHICKEN - sweet corn, chanterelle mushrooms, caramelized leek \$25.

BERKSHIRE PORK CHOP - sweet onions, glazed and pickled cherries, pickled mustard seed, jus lie \$32.

BABY SUMMER SQUASH - panisses, yogurt gel, basil, onzo ricotta stuffed blossom, basil \$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

