

ON 20 LUNCH

STARTERS

SWEET CORN VELOUTÉ - roasted chanterelle mushrooms, corn pudding \$9.

FARM GREENS - sub edge farmed and foraged greens and flowers, champagne vinaigrette \$9.

LOCAL FLUKE CRUDO - compressed white peaches, meyer lemon confit, garden herbs \$12.

SUMMER MELONS - sheep's milk yogurt, cold press olive oil, bayonne ham \$12.

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

MAINS

BASS - summer beans, zucchini, english peas, "minestrone" \$24.

PETITE FILET OF BEEF - maine mussels, patty pam squash, stuffed blossom \$24.

AMISH CHICKEN - sweet corn, chanterelle mushrooms, caramelized leek, jus lie \$18.

BABY SUMMER SQUASH - panisses, yogurt gel, basil, on2o ricotta stuffed blossom, basil \$22.

TURBOT - zucchini, stuffed blossom, sauce "billi bi" \$20.

YOU MAY ALSO ENJOY OUR LUNCH MENU AS A 3 COURSE PRIX-FIXE FOR \$35.

*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