

Main Course

Wild Mushroom Risotto

Arborio Rice, English Peas, Wild Mushroom Mix, Truffle Oil

18

Veal Ragout

Pappardelle Pasta, Spinach, Chillies, Parmigianno Reggiano

19

Seared Sablefish

Fennel & Citrus Salad, Bacon, Kale, Beurre Blanc, Fingerling Potato

28

Flash Fried Salmon

Lemon & Chervil Yukon Gold Potato Gnocchi, Tarragon Crème Fraiche, Caviar

23

Pan Roasted Halibut

Sweet Onion, Bacon, Grilled Asparagus, Sauce Gribiche

26

Fried Chicken with Bacon

Fingerling Potato, Crimini Mushroom, Sage, Creamed Corn

21

House-Cured Pork Chop

Celeriac, Apple Slaw, Crisp Onions

23

Grilled Sirloin Steak

6oz 8oz

Swiss Chard, Polenta, Cauliflower Purée, Truffle Butter

24 27

Lamb Sirloin "Sous-Vide"

Eggplant Caponata, Ricotta Polenta, Cerignola Olives

25