

DINNER

APPETIZERS

Smoked Local Duck Breast 12

toasted pistachio, blood orange, micro greens, extra virgin olive oil

Seared Tuna Loin 14

red veined sorrel, wasabi tobiko, citrus vinaigrette, confit butternut squash

Fire Roasted Butternut Squash Soup 11

toasted pecans, brown butter, thyme and orange gremolata

Caramelized Figs and Bleu Cheese 12

fresh mission figs, dried calmyrna figs, shaved prosciutto, arugula, ice wine vinegar

Local Greens Salad 10

pomegranate and walnut vinaigrette, shaved apple, shredded carrot, candied walnuts

MAINS

Northeast Family Farms Beef Tenderloin 40

rosemary polenta, crispy brussel sprouts, red wine jus

Seared Atlantic Halibut 37

Julienne carrots, daikon radish, snow peas, confit potato, carrot ginger nage

Fresh Pappardelle Pasta 24

cauliflower cream, crispy shallots, roasted romanesco, toasted pepitas

Fire Roasted Local Pork Chop 34

charred herb chimichurri, grilled fennel choucroute, fingerling potatoes, cider glazed carrots

Local Poultry Pie 30

duck breast, duck leg, goose, haricots vert, root vegetables, carrot puree, puff pastry

