

DINNER

APPETIZERS

Wood Fired Ratatouille 11

toasted ciabatta, balsamic, micro arugula

Portobello Mushroom Soup 11

truffled sherry cream, pickled beech mushrooms, fresh herbs

Chicory Salad 11

toasted walnuts, pickled red onions, Barn First goat cheese, mustard vinaigrette

Seared Quail and Foie Gras Torchon 15

cranberry chutney, macadamia nut butter, macadamia crusted quail leg

Fig and Pomegranate Salad 12

red endive, goat cheese coulis, pomegranate croquant

MAINS

Veal Duet 44

roasted veal tenderloin, braised osso buco, herbed couscous, asparagus, tomato jus

Seared Striped Bass 34

spinach and parsnip tortellini, Thumbelina carrots, grilled leek, fish velouté sauce

Parmesan Tortellini 29

tomato braised Northeast Family Farms beef short rib, broccoli rabe, herbed panko

Fire Roasted Acorn Squash 28

coal roasted baby beets, black rice, muhammara sauce, pomegranate molasses

Rabbit Pie 30

red wine braised leg, root vegetables, carrot puree, puff pastry

