



## 4 COURSE TASTING

your choice of three bites & a dessert

49

## 6 COURSE CHEF'S TASTING

a menu created by our chef for a unique dining experience

69

### FOR THE TABLE

#### artisanal cheese

bucheron - france, goats milk  
bayley hazen blue - vermont, raw cows milk  
robiola bosina - italy, sheep & cows milk  
served with lavash,  
spiced almonds & mostarda  
8 each / taste of three 22

**oysters**  
mulled red wine  
mignonette

half dozen 18  
dozen 33

#### butchery board

hudson valley duck magret tasso  
whipped smoked bone marrow butter  
country pork terrine  
served with house made rye bread, pickled  
vegetables, whole grain mustard  
9 each / taste of three 25

### FIRST BITE

small plates

#### lobster & cauliflower soup

*pickled florets, lobster salad,  
guajillo chili, toast*

11

#### kale salad

*seasonal garnishes*

9

#### hiramasa crudo

*avocado, toasted rice,  
meyer lemon ponzu*

14

#### coffee roasted beets

*pomegranate, pear, goat cheese*

11

#### whipped hudson valley foie gras

*honeycrisp apples, ginger, peanuts*

16

#### baby spanish octopus

*fingerling potato, frisee, chorizo*

15

### SECOND BITE

pasta & grains

#### fusilli

*toasted hazelnuts, pecorino,  
kale pesto, soft cooked egg*

13

#### gnocchi

*bbq potato skins,  
sour cream & onion*

13

#### castle valley mill grits

*lamb meatballs, piquillo pepper,  
garrotxa cheese*

12

#### diver scallop noodles

*pho broth, thai basil, hoisin,  
bean sprouts*

14

#### sourdough campanelle

*pork ragu, escarole, porcini butter*

14

### THIRD BITE

large plates

#### lancaster chicken

*barley, celery root, bacon,  
brussels sprouts*

24

#### pork belly

*braised red cabbage,  
quince, spätzle*

24

#### beef short rib

*sweet potatoes, bok choy,  
black garlic, cipollini onion*

26

#### cobia

*parsnip, salsify barigoule, dill,  
black truffle fumet*

25

#### scottish salmon

*black beans, feta, carrots,  
salsa negra*

22