



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, cows milk
robiola bosina - italy, sheep & cows milk
served with rye & crackers,
spiced almonds & mostarda
8 each / taste of three 22

oysters

umami mignonette
or
house cocktail sauce,
half dozen 18
dozen 33

butchery board

kielbasa (polish sausage)
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

gem lettuce

shaved fennel, bbq almonds, grapes,
aged gouda dressing
11

ocean trout

poppy seeds, buttermilk,
spring onion, smoked radish
14

asparagus

sunchoke, sprouted barley,
sunflower seed tahini
13

hudson valley foie gras terrine

kumquat jam, cardamom,
coconut milk bread
16

baby spanish octopus

fingerling potato, frisee, chorizo
15

SECOND BITE

pasta & grains

corn flour noodles

peas, mozzarella curds,
poblano peppers, calabrian chili
13

gnocchi

bbq potato skins,
sour cream & onion
13

chicken & green garlic meatballs

mezze rigatoni, crushed tomatoes,
locatelli cheese
14

diver scallop noodles

black truffle cream, applewood bacon,
spinach, bread crumbs
15

chilled ramen noodle salad

razor clams, chinese broccoli,
lemon-brown butter tare
15

THIRD BITE

large plates

lancaster chicken

porcini bread pudding,
fava beans, dijon chicken jus
24

pork belly

braised red cabbage,
green apple, 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