



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

SECOND BITE

THIRD BITE

small plates

watercress salad

okinawa sweet potato,
green apple, fried peanuts,
charred onion vinaigrette

11

kampachi crudo

melon, yuzu kosho, grapefruit,
rice cracker

14

grilled asparagus

caramelized pecorino, crispy bread,
sunchokes, anchoiade

13

hudson valley foie gras terrine

kumquat-rhubarb jam &
warm cornbread

16

baby spanish octopus

smoked sesame, shishito peppers,
green chickpeas

15

pasta & grains

toasted masa noodles

english peas, basil, mole poblano,
queso fresco

13

gnocchi

bbq potato skins,
sour cream & onion

13

green garlic & chicken meatballs

mezze rigatoni, tomato jam,
house ricotta

14

diver scallop noodles

black truffle cream, applewood bacon,
spinach, bread crumbs

15

chilled ramen noodle salad

soft cooked egg, chinese broccoli,
ginger dashi dressing

13

large plates

lancaster chicken

fava beans, chicories, porcini,
dijon chicken jus

24

whiskey brined pork loin

barley, baby beets,
barbecued strawberries

24

short rib steak

fingerling potatoes, rapini,
eggplant romesco

28

(\$6 supplement on tasting menu)

baked trout

zucchini, speck, beluga lentils,
red pepper jus

25

scottish salmon

black beans, feta, carrots,
salsa negra

22