



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 bread & crackers
8 each / taste of three 22

oysters

umami mignonette
or
house cocktail sauce
1/2 dozen 18
dozen 33

charcuterie

duck nuggets
hot sauce, blue cheese - 11
six spice pastrami
green tomato, caraway aioli - 11
foie gras terrine
lancaster sour cherries & cornbread - 16

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 koshu, grapefruit
rice crackers*
14

chilled kohlrabi soup
*potato chips, chili oil,
preserved ramps*
11

baby spanish octopus
*beets, watermelon, quinoa,
smoked balsamic vinegar*
15

pasta & grains

chilled ramen noodle salad
*soft cooked egg, chinese broccoli,
ginger dashi dressing*
13

diver scallop noodles
*black truffle cream, applewood bacon,
spinach, bread crumbs*
15

gnocchi
*bbq potato skins,
sour cream & onion*
13

green garlic & chicken meatballs
*mezze rigatoni, tomato jam,
house ricotta*
14

large plates

lancaster chicken
*fava beans, chicories, porcini,
dijon chicken jus*
24

bbq pekin duck leg
*duck fat braised cannellini beans,
rainbow chard, sage roasted peaches*
25

short rib steak
*fingerling potatoes, rapini,
eggplant romesco*
28
(*\$6 supplement on tasting menu*)

baked trout
*zucchini, speck, beluga lentils,
red pepper jus*
25

albacore tuna
artichokes, sweet corn, cauliflower
24