



1ST BITES

- MARKET OYSTERS | japanese citrus mignonette | kaffir lime oil | 1/2 dozen 18 | dozen 33
- PUMPKIN MISO SOUP | ginger bread | roasted banana jam | ginger relish | 11
- SALMON TARTARE | meyer lemon | roasted turnips | crispy polenta | 14
- HUDSON VALLEY FOIE GRAS + CHICKEN LIVER | pear-guava membrillo | rye crisps | 14
- 3 SPRINGS APPLE SALAD | celery root | endive | cheddar | cashew | cider vinaigrette | 11

2ND BITES

- BABY SPANISH OCTOPUS | sunchoke | preserved tomatoes | horseradish | arugula | 15
- PA VENISON SHANK RAVIOLI | parsnips | pearl onion | smoked vinegar | juniper butter | 16
- DIVER SCALLOP NOODLES | black truffle cream | applewood bacon | spinach | bread crumbs | 15
- BAKED POTATO GNOCCHI | crispy skins | chives | creme fraiche | 13

3RD BITES

- SLOW ROASTED CAULIFLOWER | pumpkin seed romesco | red quinoa | 23
- CRISPY ORGANIC CHICKEN | barley | confit-cabbage | smoked date | 24
- BERKSHIRE PORK LOIN | fried sweet potato | brussels sprouts | caramelized yogurt | cranberries | 25
- PORCINI CRUSTED NY STRIP STEAK | cipollini onions | potato-bone marrow gratin | red wine | 31
- BAKED ICELANDIC COD | red beets | thai chili | toasted fennel jus | 26

ARTISANAL CHEESES

- HUMBOLT FOG | california, goat's milk
- CANA DE OVEJA | spain, sheeps's milk
- HOPSCOTCH CHEDDAR | california, cow's milk
- MOSES SLEEPER | vermont, cow's milk
- BAYLEY HAZEN BLUE | vermont, cow's milk

served with house rye bread, crackers, nuts, seasonal accoutrements

8 each | taste of three | 21 | taste of five | 28

6 COURSE CHEF'S TASTING

a menu crafted for you by our chef for a unique dining experience

69