

ELA

1ST BITES

- MARKET OYSTERS | pickled kumquat mignonette | pepper oil | 1/2 dozen 18 | dozen 33
CHILLED PEA SOUP | basil | crème fraîche | white miso | 11
BLACK BASS CRUDO | toasted rice | celery hearts | soy beans | passion fruit ponzu | 14
HAND PULLED BURRATA | grilled baby squashes | walnut pesto | smoked vinegar | 16
SHAVED KALE SALAD | charred broccoli | almonds | oven dried tomatoes | grana padano | italian dressing | 11

2ND BITES

- BABY SPANISH OCTOPUS | crispy potato terrine | sauerkraut | smoked black pepper | 15
WAGYU BEEF TARTARE | white asparagus | pretzels | grainy mustard | 18 (\$5 suppl)
DIVER SCALLOP NOODLES | black truffle cream | applewood bacon | spinach | bread crumbs | 15
BAKED POTATO GNOCCHI | crispy skins | chives | crème fraîche | 13
CARMELLE | italian sausage | spring onion | carmelized pecorino | 15

3RD BITES

- SLOW ROASTED CAULIFLOWER | pumpkin seed romesco | red quinoa | 23
CRISPY ORGANIC CHICKEN | chorizo | peas | grana padano | little noodle conchiglie | 25
ROASTED PORK SHOULDER | asparagus | polenta | smoked eggplant & apricot caponata | 26
LAMB SADDLE | baby carrots | wheat berries | pistachio | 32 (\$6 suppl)
POCONO TROUT VERONIQUE | black rice | pickled ramps | tarragon | 26

ARTISANAL CHEESES

- HUMBOLDT FOG | california, goat's milk
CANA DE OVEJA | spain, sheeps's milk
PECORINO TOSCANO | italy, sheep's milk
ROBIOLA BOSINA | italy, sheep's & cow's milk
BAYLEY HAZEN BLUE | vermont, cow's milk

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

one cheese | 8 | taste of three | 21 | taste of five | 28

4 COURSE TASTING

your choice of three bites & a dessert

55

6 COURSE CHEF'S TASTING

a menu created by our chef for a unique dining experience

69