



## 1ST BITES

MARKET OYSTERS | frozen passionfruit mignonette | 1/2 dozen 18 | dozen 33

CHILLED SWEET CORN VELOUTE | green onion | queso fresco | house tajin seasoning | 11

MARKET CRUDO | cucumber | watermelon ponzu | serrano chili | rice crackers | 14

HEIRLOOM TOMATOES | buratta | olive oil | smoked balsamic | focaccia gremolata | barley | pesto | 16

SHAVED KALE SALAD | charred broccoli | almonds | oven dried tomatoes | grana padano | italian dressing | 11

## 2ND BITES

BABY SPANISH OCTOPUS | 3 springs farm summer squash | sesame | white bean hummus | 15

CHILLED DIVER SCALLOP NOODLES | house sausage | chinese greens | garlic | dan dan sauce | 15

BAKED POTATO GNOCCHI | crispy skins | chives | crème fraîche | 13

CRAB MACARONI | blue crab | jersey corn | soft egg | bacon | pecorino | 18 (\$5 suppl)

## 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

AGED NEW YORK STRIP | wheat berries | grilled lettuces | coffee aged worcestershire | 29 (\$5 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