



4 courses for \$55

market oysters

frozen passionfruit mignonette

1/2 dozen \$18 - dozen \$33

FIRST BITE

shaved kale salad

charred broccoli, toasted almonds,
oven dried tomatoes, italian dressing

or

hamachi crudo

horseradish, cucumber, honey crisp
apple ponzu

or

coffee roasted red beets

goats milk, cocoa, smoked vinegar

or

hudson valley foie gras (\$8 supplement)

huckleberry, parsnip, warm gingerbread

SECOND BITE

diver scallop 'noodles'

black truffle cream, applewood bacon,
spinach

or

gnocchi

crispy potato skins, sour cream & onion

or

baby spanish octopus

3 springs farm summer squash, sesame,
white bean hummus

THIRD BITE

pocono trout veronique

black rice, pickled ramps, tarragon

or

roasted pork shoulder

asparagus, polenta, smoked eggplant &
apricot caponata

or

crispy organic chicken

little noodle conchiglie, peas, chorizo,
grana padano

FOURTH BITE

cookie dough

vanilla-bay ice cream, malted milk meringue

or

chocolate creamaux

chocolate cake crumble, salted caramel