

## Dinner Menu

### To Start

Carrot Bisque

\$12.00

sage, cashew, parsley root, madras curry

Selection of House Made Charcuterie

\$17.00

pickles, mustard, toast

Potato Gnocchi

\$15.00, \$30.00

pork and oxtail sugo, grana padano, rosemary

Foie Gras Royale

\$16.00

sour cherry gelée, hazelnuts, brioche

Baby Greens

\$12.00

pomegranate, almond, pleasant ridge reserve, saba

Sweet Potato Tortoloni

\$15.00

matsutake mushrooms, dashi, spruce

Roasted Beets

\$14.00

umeboshi vinegar, miso, burrata, watercress

Cotechino Sausage

\$15.00

green lentils, rutabaga, butternut, saba

Entrees

Chicken

\$30.00

chicken sausage, chestnuts, caramelized fennel, sauce albufera

Arancini

\$28.00

carabinieri rice, truffle, salsify, celery root, black trumpets

Duck Breast

\$35.00

pumpkin, fig molasses, fennel, sunflower seeds

Smoked Rainbow Trout

\$29.00

swiss chard, new potatoes, beets, dill, lemon

Ny Strip Steak

\$38.00

creamed kale, fingerling potato, cippolini, black garlic

Arctic Char

\$32.00

chanterelles, green tomato, garlic conserva, elderflower mustard

Berkshire Pork Collar

\$34.00

apple, sanguinaccio, parsnip, black vinegar

Grilled Sturgeon

\$34.00

farro, pear mostarda, celery root, walnut

Sides

Braised Collards

\$8.00

ham hock

Pan Roasted Cauliflower

\$8.00

preserved lemon, mint, pistachio

Duck Fat Fried Potatoes

\$8.00

from the Cellar

Domestic Artisan Cheeses

3pcs \$12.00, 6pcs \$20.00