

Dinner Menu

Appetizers

Terrine of Salsify and Butternut Squash Brussels Sprouts,
Candied Pecans 9

Oysters on ½ Shell Green Apple Yuzu Mignonette 12

Steamed P.E.I Mussels Honey, Ice Wine, Radish, Concord
Grapes 10

Crispy Veal Sweetbreads Curried Cauliflower, Sugar Snap
Peas and Lentil Pureé 12

Spicy Pomegranate Glazed Prawns Pumpkin Panna Cotta
11

Pan Seared Foie Gras Quince-Buttermilk Biscuit, Port
Reduction 15

Grilled Lobster Sausage Chanterelles, Apple Wood Smoked
Bacon, Pearl Onion, Maple Bechamel 16

Hamachi Tartare Roasted Poblano, Pickled Red Onion, Mint,
Passion Fruit Yogurt 13

Soups

Duck Consomme Duck Rillite Pot Sticker, Green Papaya,
Lemongrass Essence 10

Roasted Turnip Purée Celery Root, Rosemary Crème Fraîche
8

Salads

Pecky Toe Crab Belgian Endive, Avocado, Spicy Beet Essense
13

Seared Duck Breast Watercress, Drunken Goat Cheese,
Spiced Cider Vinaigrette 10

Organic Field Greens Maytag Blue Cheese, Toasted Pine Nuts, Cranberry Vinaigrette 8

Baby Spinach Salad White Asparagus, Poached Egg, Almonds, Buttermilk Parmesan Dressing 9

Entrees

Monkfish Sweet Potato, Frisee, Grilled Apple, Brown Beech Mushroom, Lobster Miso Buerre Blanc 26

Grilled Tenderloin Horseradish-Cheddar Croquette, Housemade Sauerkraut, Crab Hollandaise 34

Pan Seared Scallops Roasted Pear Risotto, Tellagio, and Crispy Prosciutto 28

Truffled Celery Root Ravioli Sunchoke, Baby Carrots, Herb Brown Butter 18

Rack of Lamb Sheep's Milk Ricotta Dumplings, Swiss Chard, Crispy Garlic and Lamb Ragout 27

Arctic Char Rose Finn Potatoes, Escargots, Black Truffle, Parsnip Pureé 25

Pistachio crusted Ahi Tuna Brussels Sprouts, Lima Beans, Blackeyed Peas, Huckleberry Compote 31

Pheasant Breast Pheasant Confit & Medjool Date Crepinette, Rapini, Smoked Bacon Vinaigrette 28

Braised Short Ribs Oxtails, Rapini, Ukno Potato Pureé 29