



Dinner

Appetizers

- White Bean Soup 14.
wild mushrooms, parsley & garlic
- Salad of Roasted & Pickled Beets 15.
smoked swordfish, red sorrel, spiced yogurt
- Crudo Of Japanese Hamachi 16.
fennel, ruby red grapefruit, pickled mustard seeds
- Charred Spanish Octopus 17.
roasted cauliflower, castelvetroano olives, toasted almonds
- Torchon Of Hudson Valley Foie 20.
sweet & sour prunes, quince, walnuts

Entrées

- Pan Roasted Bass 27.
autumn ragout, verbena scented lobster sauce
- Maine Diver Scallops 30.
delicata squash, guanciale, hazelnuts
- Crystal Valley Chicken Breast 28.
farro, broccoli rabe, celery root puree
- Creekstone Aged Beef Ribeye 36.
lentils, smoked potatoes, brussels sprouts
- Whiskey Hill Pork 30.
savoy cabbage, fingerling potatoes, apple
- Pan-Roasted Skate 27.
baby bok choy, turnips, thai red curry

Dinner Tasting Menu

90.

- White Bean Soup
wild mushrooms, parsley & garlic
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- Salad Of Roasted & Pickled Beets
smoked sturgeon, red sorrel, spiced yogurt
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- Maine Diver Scallops
delicata squash, guanciale, hazelnuts
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- Pan-Roasted Skate
baby bok choy, turnips, thai red curry
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- Whiskey Hill Pork
savoy cabbage, apple, mustard
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- Stinking Bishop
pear williams, herbs
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- Blood Orange Cream
purple dragon carrot, chocolate sorbet,
walnut streusel