



Lunch

Restaurant Week Prix Fixe 25.

Appetizers

- Spring Vegetable Aioli 15.
fava beans, radish, asparagus, quail egg
- Crudo Of Hamachi 16.
nori, black radish, spicy carrot sauce
- Poached Farm Egg 14.
sunchoke, beech mushrooms, dill
- Charred Spanish Octopus 16.
roasted cauliflower, casteltravano olives, almonds
- Terrine Of Hudson Valley Foie Gras 16.
earl grey prunes, petit salad, prosciutto
- Tartare Of Painted Hills Grass Fed Beef 16.
slow cooked farm egg yolk, charred scallion, paddlefish roe, toast points

Entrées

- Pan-Roasted Cod 25.
little gem, romesco, english peas
- Maine Diver Scallops 26.
spring vegetables, coconut couscous, grapefruit, campari, cashews
- Crystal Valley Chicken 22.
roasted carrot, soft polenta, black garlic
- Whiskey Hill Pork Tasting 25.
sweet potato, kale, guajillo chili sauce
- Pan-Roasted Salmon 24.
asparagus, potato confit, watercress

Beverage

- Grunner Veltliner, White, Austria, 2013
Joseph River Estate Shiraz, 2011
Soda, Iced Tea

Appetizer | choose one

Chilled Summer Squash Soup
smoked tomato ice, coconut

Poached Farm Egg
red quinoa, black beans, queso fresca

Housemade Ricotta &
Sugar Snap Pea Salad

Entrée | choose one

Scottish Salmon Salad
watercress, grilled corn, kalamata olives

Open-Faced Skirt Steak Sandwich
mushrooms, tomato, salsa verde

Crystal Valley Chicken Breast
spring carrot, soft polenta, black garlic