

TO START OR SNACK

SALT & VINEGAR POPCORN / 3

Fines Herbs, Black Pepper

CRISPY POTATO CROQUETTES / 8

Old Bay, Cornichon Remoulade, Charred Lemon

MARINATED MOZZARELLA / 10

Walnut-Arugula Pesto, Piperade, Endive

CONFIT CHICKEN RILLETES / 12

Carrot-Citrus Marmalade, Mushroom Pâté, Gremolata

ALBACORE CRUDO* / 12

Tempura Avocado, Yuzu Kosho, Lotus Chips

BABY KALE & BRUSSELS SALAD / 10

Fennel, Pomegranate, Chevre, Cashews, Brown Butter

BACON & EGG* / 10

Semolina Toast, Lardo Iberico

SEARED BRUSSELS SPROUTS / 12

Raclette, Blue Grits, Membrillo Vinaigrette, Pancetta

TO SUSTAIN OR SHARE

PEI MUSSELS / 14

Red Lentil Dal, Portuguese Sausage

BURRATA AGNOLOTTI / 16

Coconut Ash Pasta, Speck, Watermelon

DUNGENESS CRAB GNOCCHI / 18

Beurre Monte, Celery, Puffed Brown Rice

COLORADO GRASS-FED BURGER* / 16

Special Sauce, Grilled Green Tomato, Onion Ring, Manchego

HARISSA JACKFRUIT / 18

Job's Tears Tabbouleh, Avocado-Mint Lassi, Cilantro

TANDOORI CHICKEN / 22

Kale Saag Paneer, Lentils, Pappadum

BONE-IN BERKSHIRE PORK CHOP* / 25

Black Trumpet Tapenade, Apple Butter, Golden Beets

GRILLED SIRLOIN* / 25

Cauliflower, Basil-Avocado Aioli, Grapefruit

*Consuming raw or undercooked items can cause food borne illness especially in people with certain conditions.

CHEF'S TASTING MENU

FOIE GRAS TORCHON

Popover, Confit Sunflower Seeds, Concord Grape

ESCAROLE & SWEET PEPPER SALAD*

Fried 62° Egg, Pecorino, Crispy Quinoa

SEARED BROCCOLI

Sesame Romesco, Sumac, Currant, Tahini Emulsion

BRAISED SHORT RIB

Celeriac, Wild Mushrooms, Consomme, Sea Buckthorn

INTERMEZZO

Deviled 'egg'

RICOTTA CAVATELLI

Roasted Nectarine, Tomato, Marjoram, Ricotta Salata

CRISPY ARCTIC CHAR

Forbidden Rice, Summer Beans, Radish, Trout Roe

BROKEN LIME TART

Ricotta Ice Cream, Duck Egg Marshmallow, Hazelnut

90 FOR TWO WINE PAIRINGS 30/PERSON

(whole table participation required)

Vegetarian and Gluten Free tasting menus available by request.
Substitutions politely declined.