CHARLES KREISER
EXECUTIVE CHEF

EST. 1962
1789
RESTAURANT & BAR

BRIAN ZIPIN
GENERAL MANAGER
WINE & BEVERAGE DIRECTOR

APPETIZERS

FARMHOUSE SALAD 16.
Shenandoah Pears, Shaved Fennel, Marcona Almonds, Brioche, Honeycrisp Dressing

HIRAMASA CRUDO* 22.
Sugar Pumpkin, Mandarin-Miso Sorbet, Pumpkin Seed Snow

VERJUS-POACHED WHITE ASPARAGUS 18.
Green Garlic Remoulade, Cured Egg Yolk, Lemon-Thyme Oil

CAULIFLOWER SOUP 16.
Fried Capers, Shaved Asparagus, Frizzled Leeks

WAGYU TARTARE* 22.
Black Garlic Aioli, Cornichons, Quail Egg, Gaufrette Potato

RAVIOLI SCARPINOCC 23.
Four Fat Fowl Cheese, Charred Broccoli, Pancetta, Concord Grapes, Black Walnuts

FOIE GRAS MOUSSE 22.
Roasted Apricots, Pearl Onion, Spiced-Honey Doughnut

GRILLED SPANISH OCTOPUS 24.
Chorizo, Fingerling Potatoes, Piquillo Pepper Purée, Black Olive

ESCARGOT CROISSANT 22.
Chartreuse Butter, Chanterelle Mushrooms, Roasted Garlic, Tender Herbs

HAY-ROASTED OYSTERS 28.
Champagne Beurre Blanc, Green Apple-Cucumber Mignonette

OSSETRA CAVIAR 95.
Créme Fraîche, Pomme Rösti, Pickled Pearl Onion

ENTRÉES

LATE HARVEST VEGETABLE POT PIE 34.
Market Vegetables, Vadouvan, Chanterelle Mushrooms, Tender Herbs

LOCAL ROCKFISH 38.
Delicata Squash Caponata, Fairy Tale Eggplant, Marigolds

BRIOCHE-CRUSTED HALIBUT 48.
Grilled Baby Leeks, Wheat Berries, Fennel, Whey Sauce, Herb Oil

NEW BEDFORD SCALLOPS 48.
Bamboo Rice, Thumbelina Carrots, Caramelized Garlic, Carrot-Tarragon Vinaigrette

BERKSHIRE PORK CHOP* 45.
Herb Spätzle, Savoy Cabbage, Gala Apple Agrodolce

ROASTED ROHAN DUCK BREAST* 48.
Charred Endive, Sunchokes, Balsamic Black Figs

BRAISED WAGYU SHORT RIB 46.
Herbed Polenta, Watercress, Lemon Myrtle

PRIME NEW YORK STRIP* 52.
Baby Rainbow Chard, Potato Pavé, Delicata Squash, Bone Marrow Béarnaise

RACK OF LAMB* 54.
Merguez Crépinette, Roasted Cauliflower, Smoked Golden Raisin Purée, Preserved Citrus Jus

ACCOMPANIMENTS

12.

CRISPY BRUSSELS SPROUTS
Green Apple Garum

POMME RÖSTI
Harissa Aioli

COMPOSITION OF WINTER VEGETABLES
Bourbon-Parsnip Caramel

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2023 SURCHARGE

Our restaurants have been operating with extraordinary increases in the cost of doing business. High inflation, rising wages and supply chain challenges have continued beyond the pandemic creating a difficult operating environment. We have reluctantly chosen to implement a separate 3.75% fee for 2023 with the hope that it can be eliminated in the future as conditions improve. We appreciate your support and understanding.