

Pork Charcuterie

SAUCISSON RACLETTE	18
PORK SAUSAGE, RACLETTE CHEESE	
COUNTRY PATE gf	18
PORK SHOULDER, ONION, FINE HERBS, CHICKEN LIVER, BRANDY, PORT	
CHICKEN LIVER MOUSSE gf	18
PORK, ONION, BRANDY, PORT, MADEIRA	
WAGYU, BRESAOLA gf	18
CURED BEEF LOIN	

Seafood Charcuterie

HOT SMOKED SCOTTISH SALMON gf	18
BLACKSTRAP MOLASSES	
POTATO AND SALTED COD BRANDADE	18
CHIVES, GARLIC BREAD	
OCTOPUS A LA PLANCHA gf	18
SAN MARZANO TOMATOES, GARLIC PERNOD BUTTER, PARSLEY	

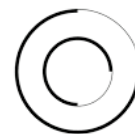
Crudo

GRILLED SUMMER SQUASH gf/vg	12
OLIVES, CAPER BERRIES	
CRISP HEIRLOOM CARROTS gf/v	12
CREME FRAICHE, WHITE BALSAMIC GASTRIQUE, PINE NUTS, MINT	
PICKLED SUMMER VEGETABLE gf/vg	12
GRILLED ARTICHOKE HEARTS gf/vg	12
SMOKED PAPRIKA DRY SPICE, LEMON	

Cheese

KID'S DELIGHT, PENNSYLVANIA gf/vg	9
SEMI-HARD, RICH, BUTTERY, NUTTY (RAW GOAT'S MILK)	
UBRICO ROSE - VENETO, ITALY gf/vg	9
SEMI-FIRM, WASHED IN ROSE WINE (COW)	
BREBIROUSSE D'ARGENTAL - FRANCE gf/vg	9
SOFT, CREAMY CHEESE (SHEEP)	
STILTON BLUE - ENGLAND gf/vg	9
BLUE CHEESE (COW)	

*These items may be served raw or undercooked based on your specifications. 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.



CHEFS
CLUB

Small Plates

BLUE CRAB CAKE gf	24
DIJON MUSTARD, GREEN ONION, CHAMPAGNE NAGE	
SCALLOPS gf	16
CAULIFLOWER PUREE, FENNEL, BACON BLACK GARLIC VINAIGRETTE	
TODAY'S SOUP	15
CHEF'S DAILY PREPARATION	
HEIRLOOM TOMATO AND PEACH gf/vg	16
ARUGULA, BALSAMIC, EVOO, PECORINO	
MIXED GREENS gf/v	15
SUMMER RAW VEGETABLES, BUTTERMILK DRESSING	

Large Plates

AMERICAN BOULLABAISSE (LIGHTER IN STYLE) gf	41
TOMATO SAFFRON NAGE, POISSON DE LA MER, LOBSTER QUENELLE, ROUILLE	
TODAY'S FISH gf	37
SUMMER SQUASH, SWEET CORN, BASIL EMULSION, TOMATO VINAIGRETTE	
ROASTED GUINEA HEN	36
TRUFFLE MOUSSE, PORCINI MUSHROOMS, MADEIRA	
SUPERIOR FARMS LOIN OF LAMB gf	56
SQUASH AND PEPPER SAMFAINA, ARUGULA EMULSION, OLIVES	
ASPEN RIDGE PRIME NEW YORK STRIP gf	50
SPINACH, PLUM, CHARRED ONION	
TAGLIATELLE	28
STEWED TOMATO, CHANTRELLE MUSHROOMS, RICOTTA CHEESE	

Potatoes

BOULANGERIE POTATOES gf	12
BAUMANIERE POTATOES gf/vg	12
PAPAS BRAVA gf/vg	12

Vegetables

EXOTIC MUSHROOMS gf/v	12
SUMMER BEANS, GARLIC gf/vg	12
OVEN DRIED HEIRLOOM TOMATOES gf/vg	12

Chefs Tasting Menu

FIVE COURSE

\$110 PER PERSON
\$220 WITH WINE PAIRING

SEVEN COURSE

\$155 PER PERSON
\$310 WITH WINE PAIRING

TEN COURSE

\$190 PER PERSON
\$410 WITH WINE PAIRING

3oz pours
1.5 oz dessert pour