

Monday, July 7th, 2025

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Caviar Service, Pommes Dauphine, Seaweed 150

Plateau Fruits de Mer 110

East Coast Oysters 4/each

Pickled Shrimp, Aioli & Saltines 19

Razor Clam, Muffaletta 10/each

Mackerel, Grilled Cucumber, Lemon, Nasturtium 20

Amberjack, Kohlrabi, Apple, Horseradish 20

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Amberjack, Kohlrabi, Apple, Horseradish 20

Extra Sour Sourdough, Cultured Butter, Pickles 9
Green Garlic 'Escar-roll' 14
Yellow Beets, Fromage Blanc, Peaches, Basil 19
Soft Shell Crab, Lobster Sauce 'Choron,' Tomatoes 34
Pork Terrine, Egg, Mustard Green Condiment 23
Bean & Beans Salad, Smoked Almond, Anchovy 16
Morel Mushroom Quenelle 24
Chilled Courgette Soup, Lobster, Zucchini Flowers 28
Cherry & Foie Gras Tart, Tarragon 36

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Cherry & Foie Gras Tart, Tarragon 36

Grilled Chicken, Chanterelles, Corn, Spaetzle 40
Halibut, Brioche, Tomato Butter, Zucchini, Clams 45
Stuffed Rabbit, Apricot, Swiss Chard 'Roll,' Bulgur 68
Dry Aged PA Bone-In Strip Loin 98
Whole Lamb Rack MP

Grilled Chicken, Chanterelles, Corn, Spaetzle 40
Halibut, Brioche, Tomato Butter, Zucchini, Clams 45
Stuffed Rabbit, Apricot, Swiss Chard 'Roll,' Bulgur 68
Dry Aged PA Bone-In Strip Loin 98
Whole Lamb Rack MP

Let Us Cook 125

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A three percent service fee is applied to each check for our kitchen team

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