



market table

Valentine's Day

four course prix fixe

\$125 pp

first plated

Bigné di Patate crème fraiche, chives, osetra royale

second choice of

Doppio Ravioli ricotta & roasted beets, lemon, poppy seed, soft herbs

Hiramasa Crudo* yuzu vinaigrette, charred blood orange, caviar, crispy nori

Wagyu Beef Tartare* potato pave, capers, dijon vinaigrette, egg yolk gel

Burrata brussels sprouts salad, dried cherries, pistachios, pancetta, smoked balsamic, sourdough

Truffle Mushroom & Leek Risotto shaved black truffles, crispy onions +15

third choice of

Chicken Roulade stuffed with prosciutto di parma & truffles, toasted fregola, shaved brussels

Pumpkin Panisse black shogun maitake, celery root puree, chili almond salad

Bronzino Fillet rock shrimp bisque, marble potato, fennel, wilted spinach

Surf & Turf for Two:

Grilled Angus Filet Mignon, haricot vertes, roasted garlic jus

Poached Half Maine Lobster, buttered grits, shellfish nage, dry sherry

fourth choice of

Meyer Lemon Tart french meringue, candied kumquat

Molten Lava Cake macerated strawberries, vanilla rum gelato

Panna Cotta passion fruit, toasted coconut, lime zest

Crème Caramel blood orange, hazelnut tuile

chef/partner Mike Price chef de cuisine Dana Beam

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

drink specials

 XOXO gin, italicus, elderflower, strawberry, lemon, aromatic bitters 18

white Mourvèdre Blend Rosé Bedrock Wine Co., 'Ode To Lulu', 2024, Sonoma Valley, California 18

red Bourgogne Pinot Noir Anne & Herve Sigaut, 2023 Burgundy, France 24

cocktails



Carmine 54

mezcal, elderflower, grapefruit, lime 17



Orchard Spritz

cocchi americano, lillet, pear, prosecco 17



Skeleton Key

lime leaf vodka, lychee liqueur, elderflower 19



Ruby Rita

reposado tequila, triple sec, spiced hibiscus 18



Magic Hour

neversink gin, cocchi rosa, blood orange,
demerara, egg white 19



Bourbon Street

brown butter washed bourbon, vanilla, spiced
simple, black walnut bitters 20



Cold Cure

rye whiskey, honey liqueur, chamomile cordial,
aromatic bitters 19

zero proof



Ginger Island

pineapple, ginger beer, demerara, lime 12



Pushing Daisies

green tea, basil, mint, lime 12



Sorrel Soda

house-made spiced hibiscus soda 13

wines by the glass



organic



biodynamic

sparkling

Prosecco Ca' Furlan 'Cuvée Beatrice', NV, Veneto, Italy

14

Crémant d'Alsace Brut Rosé Domaine Allimant-Laugner, NV, Alsace, France 

19

Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France 

20

rosé

Côtes de Provence Fouquette 'Cuvée Rosé d'Aurore', 2024, Provence, France 

17

orange

Grillo Di Giovanna 'Camurria', 2024, Sicily, Italy 

17

white

Grüner Veltliner Stadlmann, 2024, Niederösterreich, Austria 

17

Sancerre Firmin Dezat, 2024, Loire Valley, France

24

The Clam Bianco - Vernaccia di San Gimignano Cesani, 2023, Tuscany, Italy 

16

Chardonnay Edith & Ida, 2024, Mendocino County, California 

18

red

Gamay Domaine la Prebende, 2024, Beaujolais, France 

17

The Mary Lane Pinot Noir Intermission Cellars, 2023, Anderson Valley, California 

19

Barbera d'Alba Punset, 2023, Piedmont, Italy 

18

Little Owl Rosso - Nero d'Avola & Syrah Di Giovanna, 2022, Sicily, Italy 

16

Cabernet Sauvignon Camp, 2023, Sonoma County, California 

19

beer

Athletic Brewing Co. Non-Alcoholic IPA Connecticut

7

Rothaus Pils Tannenzäpfle Germany

12

Victory Prima Pilsner Pennsylvania

8

Negra Modelo Mexico

9

Fiddlehead Hazy IPA Vermont

9

Test Brewery 'Material of Dreams' Hazy IPA Brooklyn

16

Downeast 'Original Blend' Cider Massachusetts

10

our dedicated beverage director

Lisa Komara