

Shrimp Fritters	tarragon yogurt 16
Carrot Rillettes	toasted rye and Comté 12
Tarte Flambée	onions and bacon 17
Spicy Steak Tartare*	crispy potatoes and gribiche 18
Baby Gem Lettuce	red quinoa and dill dressing 16
Shaved Melon Salad	tomatoes, cucumbers and togarashi 17
Charred Avocado	peekytoe crab and spiced bread crumbs 28
Crunchy Snow Peas	marinated burrata and poached apricots 22
Chilled Corn Soup	wild rice and roasted corn salad 23
Roasted Mushroom Fricassee	white polenta and grilled romaine 24
Basil Tagliolini	pumpkin seed pesto and cloumage 22
Black Truffle Cavatelli	marinated summer squash and ricotta 38
Crispy Skin Salmon	roasted eggplant and tomato broth 39
Seared Scallops	cauliflower, almonds and brown butter 39
Roasted Lamb Saddle	sheep's milk gnocchi and summer peppers 48
Herb Stuffed Chicken	cassoulet of summer beans and parsley 43
Crusted Beef Tenderloin	mustard-potato purée and cipollini onions 47
Cherry Kugelhopf	caramelized mascarpone ice cream 16
Vanilla Custard Tart	balsamic reduction and fig leaf ice cream 16
Papaya Ice Cream Sundae	passion fruit marshmallow and cassis 16
Brioche Pain Perdu	salted caramel and gianduja ice cream 17
Selection of Cheeses*	seasonal garnish and fig bread 20

three courses	75
wine pairing	45
