

TASTING MENU

per table only

AMUSE BOUCHE*

NV Domaine Rolet Crémant du Jura, Jura, FR

Res: NV Champagne Michel Mailliard "Cuvée Gregory", Champagne, FR

YELLOWTAIL KINGFISH*

radish, persimmon, strawberry, watercress

2024 Dönnhoff Riesling Estate Trocken, Nahe, DE

Res: 2022 Weingut Bründlmayer Riesling "Ried Heiligenstein", Kamptal, AT

HUDSON CANYON SCALLOP*

dill carrot, kumquat, chervil, carrot aioli

2023 Matthiasson Chardonnay "Linda Vista Vineyard", Napa Valley, CA

Res: 2022 Peay Vineyards Estate Chardonnay "Maritima", West Sonoma Coast, CA

GULF OF MAINE SKATE WING

white asparagus, morel mushroom, ramp bearnaise

2012 Chateau de Chaintres Saumur Blanc "Clos des Oratoriens", Loire Valley, FR

Res: 2022 Alheit Vineyards Chenin Blanc "Huilkrans", Skurfberg, SA

PURPLE SWEET POTATO TORTELLONI

beets, basil walnut pesto

2022 Failla Pinot Noir, Sonoma Coast, CA

Res: 2019 Château de Pommard Clos Marey-Monge "Nicolas Joseph", Burgundy, FR

FREEDOM RUN FARM'S LAMB*

tahini yogurt, wheat berry, apricot, english pea, cucumber

2018 Woodlands Cabernet Franc, Margaret River, AU

Res: 2016 Jim Barry Cabernet Sauvignon "The Benbournie", Clare Valley, AU

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham, passionfruit ice cream, brown butter

NV Angelo Negro Brachetto del Lungo "Birbet", Piedmont, IT

150 per person | 240 with wine pairings | 335 with reserve pairing

THOMAS MELVIN

Executive Chef

JARED MAY

GM / Wine Director

FOUR COURSE MENU

110 PER PERSON | 190 WITH SOMMELIER CURATED PAIRING

first

YELLOWTAIL KINGFISH*

radish, persimmon, strawberry, watercress

HUDSON CANYON SCALLOP*

dill carrot, kumquat, chervil, carrot aioli

BABY GREENS SALAD

charred broccolini, red onion, olive, pecorino romano,
lemon breadcrumb, boquerones vinaigrette

BERKSHIRE PORK CHOP

mustard-herb spaetzle, citrus roasted fennel,
shimeji mushroom, madeira jus

GREEN CIRCLE HERITAGE CHICKEN BALLOTINE

parmesan-herb gnocchi, brassicas,
lemon chicken jus

PURPLE SWEET POTATO TORTELLONI

beets, basil walnut pesto

BEEF TARTARE*

caperberry, preserved lemon, quail egg yolk,
pickled mustard seed, toasted baguette

ROMANESCO

lacinato kale, pickled cauliflower, gooseberry chutney, walnut

BUTTERMILK FRIED CHICKEN

braised greens, timur pepper honey, pickled ramp aioli

GULF OF MAINE SKATE WING

green gumbo, smoked carrot + fingerling potato, pork belly,
english pea, pickled fresno

PRIME BLACK ANGUS RIBEYE*

"robuchon" potato, maitake mushroom, confit tunrip,
grilled ramps, red wine demi

fourth

RICOTTA DOUGHNUTS

bourbon maple glaze, candied bacon,
maple cream, sea salt caramel ice cream

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham,
passionfruit ice cream, brown butter

STICKY DATE PUDDING

toasted coconut + pecan,
chai semifreddo, rum caramel

**Consuming raw or undercooked food increases chance of foodborne illness.*