

## SMALL PLATES

Baked Goat Cheese 14

honey fig jam, grilled country bread

Hudson Valley Foie Gras 16

quince, pickled raisins, smoked croutons, port jus

Artisanal Charcuterie 16

chef's selection of cured meats, cornichons,  
pickled mustard seeds

Parsnip Soup 12

candied lemon zest, carrot chips, citrus crema

Grilled Spanish Octopus 15

heirloom potatoes, wasabi crème fraiche, chorizo, basil

Organic Winter Greens Salad 9

braised apples, candied walnuts, pomegranate,  
champagne tarragon vinaigrette

Atlantic Skate Wing 16

fennel & dill, capers, roasted maitake, brown butter emulsion

Kale Caesar Salad 9

lacinato kale, white anchovy, rustic croûtons, parmesan

## SIDES | 7

Cauliflower Rice

Mixed Mushrooms

Truffle Frites

Heirloom Mixed Beans

Bone Marrow Mashed Potatoes

Brussel Sprouts

## ENTRÉES

Alaskan Halibut 35

textures of onions, bok choy, ginger oil

Cauliflower Rice 20

winter squash, currants, lacinato kale, vegan chili aioli

Ora King Salmon 29

lentil du puy, heirloom baby carrots, celery

Joyce Farms Chicken 28

braised swiss chard, crimson grapes, chicken jus

Tagliatelle Pasta 22

63 degree egg, garlic, foraged mushrooms, brussel sprouts,  
parmigiano-reggiano

Painted Hills 48-Hour Braised Short Ribs 31

bone marrow mashed potatoes, textures of beets, balsamic jus

Colorado Lamb Rack 30

pistachio crusted, saffron rice, fig jus

Berkshire Pork Chop 34

heirloom mixed beans, nueskes bacon, sage, mustard jus

Creekstone Farms 30-Day Dry Aged Ribeye 45 | New York Strip 32

celery root puree, foraged mushrooms, bordelaise



\*consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses  
\*kindly note, a 20% service charge will be added to the check for parties of 6 or more