

## 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 house made & cured meats, cornichons, pickled mustard seed

### 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 salad, capers, roasted maitake, brown butter emulsion

### Kale Caesar Salad 9

lacinato kale, white anchovy, rustic croûtons, parmesan

## FOR THE TABLE | 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 19

winter squash, currants, lacinato kale, vegan chili aioli

### Ora King Salmon 28

lentil du puy, heirloom baby carrots, celery, crispy skin

### Joyce Farms Chicken 28

braised swiss chard, concord grapes, chicken jus

### House Made Tagliatelle Pasta 21

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, celery root puree, lobster mushroom, fig jus

### Berkshire Pork Chop 34

heirloom mixed beans, newskis bacon, sage, mustard jus

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

celery root puree, lobster 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