

John's Food & Wine

Caviar

Pemaquid Oyster w/ Champagne Gelée, Chive Oil & Golden Kaluga Caviar \$16 ea

Duck Fat Hash Brown w/ Creme Fraiche & Golden Kaluga Caviar \$15 ea

SMALL

Tomato Salad

Golden Beets, Blue Cheese & Candied Sunflower Seeds \$24

Lobster Salad

Melted Leek Aioli, Fish Sauce Vinaigrette & Herbs \$32

Blistered Romano Beans

Sungolds, Eggplant, Miso & Ricotta Salata \$22

Stracciatella

Roasted Eggplant, Beets, Chanterelles, Fig Vinaigrette & Sourdough \$26

MID

Beef Fat Fries

Melted Leek Aioli \$14

Summer Squash Roulade

Smoked Tomato, Breadcrumbs & Parmesan \$25

Radiatore 🍷

Braised Pork Shoulder, Guanciale, Sungold Tomatoes & Pecorino Cheese \$28

Zucca 🍷

Sweet Corn, Chanterelles & Red Fresno \$27

MAIN

Chilean Sea Bass

Heirloom Tomatoes, Fermented Aji Amarillo, Black Pepper Oil & Farm Celery \$46

Half Farm Chicken

Cranberry Beans, Sungold Tomatoes & Salsa Verde \$48

Grilled Prime Skirt Steak

Corn & Sungold Tomato Salad, Bone Marrow Creme Fraiche & Allium Jus \$56

DESSERT

Blueberry Sorbet w/ Poached Peach & Sweet Corn Marshmallow Fluff \$13

Butterscotch Pudding Tart w/ Brown Butter Crumb & Salted Hazelnut Cream \$14