

FIRST COURSES

String Bean Salad
Green Tomatoes and Sherry-Orange Vinaigrette
12

Marinated Scallops
Pickled Swiss Chard Stems and Aji Dulce Peppers
15

Calamari & Carrot Salad
Toasted Pine Nuts and Preserved Lemon Vinaigrette
14

Smoked Trout
Cippollini Purée and Pickled Onions
14

Lamb Pappardelle
Olives, Lemon Confit and Swiss Chard
15/21

Leeks & Pickled Ramps
Toasted Green Wheat and Pecans
14

Whole Spelt Spaghetti
English Peas and Spinach
16

Warm Salad of Vegetables and Black Lentils
13

Chilled Zucchini Soup
Cucumbers and Fried Oyster
11

SECOND COURSES

Sea Bass
Rainbow Swiss Chard, Pine Nuts and Sweet Onion Sauce
22

Arctic Char
String Beans and Lovage Sauce
24

Summer Flounder
Marinated Cucumbers and Yogurt Sauce
24

Pasture Raised Chicken
Sugar Snap Peas and Sweet Onions
22

Pork Croquette
Summer Squash and Farro
18

Braised Lamb Shoulder
Snap Peas, Romano Beans and Shiitake Mushrooms
24

Roasted Hanger Steak
Fingerling Potatoes, Red Russian Kale and Bourbon Sauce
25

EXECUTIVE CHEF MICHAEL ANTHONY