

a starting point

gnocchi 11.

seared potato dumplings, with tomato liaison, smoked mushrooms, sugar snap peas, spinach, hazelnuts, and dragon's breath blue cheese.

beef carpaccio 12.

za'atar spiced beef tenderloin, with kalamata olive, sumac aioli, pickled turnip, and egg.

poutine 12.

polenta fries, with duck confit, blue "cheese whiz", and red wine jus.

cauliflower 10.

tempura cauliflower on black garlic aioli, roasted peanuts, scallion and red pepper sauce on the side.

wild boar 14.

cornmeal crusted tenderloin, with corn relish, blue cheese egg yolk, and apple walnut butter.

chowder 12.

scallops, shrimp, mussels, clams, haddock, potatoes, dill, and cream.

charcuterie & cheese (for two) 20.

house cured meats and local cheese served with preserves and seed crackers.

calamari 10.

crispy squid rings and saffron braised tentacles, with spicy puttanesca sauce, fried capers, and squid ink aioli.

snow crab 17.

jerk seasoned crab cake and citrus crab salad, with roasted banana aioli, grapefruit and fennel marmalade, and preserved lemon.

foie gras 18.

seared foie gras and foie gras mousse on toasted gingerbread with pears poached in white wine, port reduction, kumquat marmalade, and pistachios.

beet soup 10.

roasted beets, carrot, fresh horseradish cream, parsnip chips.

greens 9.

bourbon, apple and caramel vinaigrette, beemster, zucchini bread, pickled squash, spiced pumpkin seeds, and currants.

pork belly 12.

slow roasted pork belly with charred jalapeño dressing, walnut cornbread, pear butter and crispy egg.

monkfish 11.

monkfish tempura on apple cider braised cabbage, tomatillo chutney, red pepper and jalapeño jelly.

the focal point

beef 38.

seared tenderloin and tempura cheek, with pancetta stuffed potato rösti, brussels sprouts, and sauce chasseur.

faroe salmon 32.

crispy skin filet and lemon cured belly gravlax, sage and mushroom risotto, kale, turnip and radish salad with medjoul date and pomegranate vinaigrette.

lobster 44.

whole butter poached 1.5 lb lobster - out of the shell, with lobster bisque ravioli, edamame beans, swiss chard, cherry tomatoes, caramelized onions, truffle oil, and grana padano.

sea bass 34.

sourdough crust, with organic sprouts and barley, cranberry vinaigrette, carrot and pickled ginger purée, crispy cauliflower, and bok choy.

vegetable 22.

tempura tofu, quinoa inarizushi, seaweed salad, avocado wasabi, shiitake, chips, and kimchi aioli.

duck 36.

crispy skin breast and buttermilk-fried thigh, with cheddar and corn grits, root and mustard slaw, greens, and red wine jus.

scallop 34.

seared u-10 scallops, with warm brassica salad, bacon and mustard dressing, rutabaga and brown butter purée, and arugula salsa verde.

elk 46.

tenderloin wrapped in double smoked bacon, elk sausage, gorgonzola gnocchi, brussels sprout leaves, radish, carrot served with a pomegranate gastrique.

lamb shank 32.

slow braised lamb shank with black eyed pea and pork hock cassoulet, roasted butternut squash purée, smashed beet, roasted garlic jus, topped with mint and basil pesto.