

## Seasonal Toasts

One **\$5** / Three **\$13** / Five **\$20**

(choose any combination of Seasonal Toasts)

**Baby Artichoke** / Pepper Sofrito / Basil / Garlic

**Local Fava Bean** / Mint / Sorrel / Yogurt

**Spring Vegetable** / "Bagna Cauda" / Rhubarb / Anchovy

**Greenmarket Carrot** / Maryland Lump Crab / Ginger / Meyer Lemon

**Wild Mushroom** / Cow's Milk Ricotta / Leek / Thyme

## Raw Fish

**Hawaiian Walu Crudo** / Avocado / Sugar Snap Pea / Radish / Yuzu **18**

**Atlantic Fluke Ceviche** / Avocado / Blood Orange / Kumquat / Kaffir Lime / Vanilla **18**

**Arctic Char Crudo** / Horseradish Yogurt / Trout Roe / Dill / Pumpemickel **16**

**Langoustine Carpaccio** / Poppy Seed / Lemon Oil / American Sturgeon Caviar / Chive **22**

**Sea Scallop Crudo** / Green Apple / Kohlrabi / Lime / Mustard / Mint **17**

## SEASONAL TASTING MENU

### Trio of Amuse

Local Oyster / Pineapple Mignonette / Crispy Ginger / Mint

Asparagus Panna Cotta / American Sturgeon Caviar

Quail Egg / Lobster Mushroom / Santa Barbara Sea Urchin

### Lightly Cured Arctic Char

Fennel Confit / Green Apple / Mustard Seed Caviar / Saffron

### Chilled English Pea Soup

Lavender Yogurt / Rhubarb / Pumpemickel

### Olive Oil Poached Alaskan Halibut

Cayuga Organic Bean Stew / Lacinato Kale / Artichoke / Stinging Nettle / Provençal Oil

### Thomas Farms Squab

Freekeh / Shallot Purée / Oregon Morels / Ramp Greens / Foie Gras / Vin Jaune

### Caraïbe Sphere

Pear / Frangipane / Dulce de Leche / Maldon Sea Salt

**\$89**

*participation by the entire table requested*

**Beverage Pairings - Wine \$50 / Cocktail \$45 / Non-Alcoholic \$35**

## For The Table

**Housemade Falafel** / Cucumber Raita / Spring Onion Jam / Cilantro **17**

**Rabbit, Pistachio and Foie Gras Terrine** / Rhubarb / Grain Mustard / House-made Pickles / Sourdough Toast **23**

**Market Oysters** / Pineapple Mignonette / Crispy Ginger / Mint **19**

## Appetizers

**Chilled English Pea Soup** / Lavender Yogurt / Rhubarb / Pumpemickel **15**

**Local Asparagus and Beet Salad** / Mizuna / Pickled Quail Egg / Tarragon / Mustard Vinaigrette **16**

**Baby Spring Vegetable Salad** / Spring Onion / Fennel / Ramp Pesto / Turnip / Mâche / Sunflower Seed **14**

**Spanish Octopus & Chickpea Salad** / North African Spices / Beldi Olive / Apricot / Carrot / Argan-Lemon Vinaigrette **19**

**Upstate Farms Lettuces and Fresh Herbs** / Greenmarket Sprouts / Lemon / Extra Virgin Olive Oil **10**

**Maine Lobster Salad** / Avocado / Daikon / Candied Peanut / Sugar Snap Pea / Rhubarb-Ginger Vinaigrette **21**

**Cow's Milk Ricotta Gnudi** / Celery Root / Black Truffle / Salsify / Fines Herb / Parmesan **21**

## Entrees

**Porcini Farrotto** / Anson Mills Farro Piccolo / Wild Mushroom / Parmesan / White Asparagus **27**

**Hudson Valley Rabbit "En Croute"** / Baby Vegetable / Olli Berkshire Prosciutto / Dandelion / English Pea / Pickled Ramp Jus **32**

**Piedmontese Grass-fed New York Strip** / Potato Pierogi / Chioggia Beets / Cipollini Onion / Red Ribbon Sorrel / Horseradish **39**

**Columbia River Salmon** / Asparagus / Sorrel / Potato Gnocchi / Smoked Salmon / Arugula **33**

**Guinea Hen "En Sous Vide"** / Leg Pressé / Freekeh / Shallot Purée / Oregon Morels / Ramp Greens / Foie Gras / Vin Jaune **36**

**Olive Oil Poached Alaskan Halibut** / Cayuga Organic Bean Stew / Lacinato Kale / Artichoke / Stinging Nettle / Provençal Oil **37**

**Fresh Herb Pappardelle** / Wild Mushroom / Veal Sweetbread / Carrot / Celery / Pickled Pearl Onion / Miners Lettuce **24**

**Executive Chef Jeremy Bearman**

A 20% gratuity will be added for parties of six or more

**Nutritional information available upon request**

