

## Cold Appetizers

### **Yellow Fin Tuna \$15**

Hass Avocado, Ruby Grapefruit, Tiny Croutons

### **Apple & Fennel Salad \$8**

Frisee, English Cucumber, Radish, Greek Yogurt

### **Venison Carpaccio \$11**

Crimini Mushroom, Juniper Salt, Meyer Lemon Aioli

### **Roasted & Raw Beets \$8**

Whipped Chevre, Pistachio Pistou, Orange, Vin Cotto

### **Caesar Salad \$8**

White Anchovy, Grana Padano Cheese, Sour Dough Crostini

### **Shrimp "Cocktail" \$11**

Cold Poached, House Made Hummus, Kanzuri Cocktail Sauce

### **Field Greens \$8**

White Balsamic Vinaigrette, Cranberry, Spiced Pecans, Point Reyes Blue Cheese

## Hot Appetizers

### **She-Crab Soup \$8**

Blue Crab, Dry Sherry, Crab Roe

### **Lamb Ribs \$10**

Hickory Smoked, Dark Chocolate

### **Pork Belly \$10**

Mustard Orzotto, Illy Espresso Glaze

### **Southern Fried Quail \$13**

White Corn Bread, Black Pepper-Buttermilk Dressing

### **Blue Crab Cake \$10**

Potato Crust, Savoy Cabbage Slaw, Green Herb Coulis

### **Butternut Squash Soup \$7**

Tahitian Vanilla, Mascarpone, Hazelnuts, Shaved Chives

### **Potato Gnocchi \$9**

Caramelized Cauliflower, Fresh Nutmeg, Caper-Apricot Emulsion

# Main Courses

## Icelandic Cod \$22

Brandade, Melted Leeks, Green Tomato Vin Blanc

## Paccheri Pasta \$20

Olives, Pearl Onions, Basil, San Marzano Tomatoes

## Free Range Chicken \$20

Potato Puree, Brussels Sprouts, Firefly Vodka Jus

## Lamb in Two Preparations \$27

Loin & Shoulder, Piquillo Pepper, Eggplant Caponata

## New England Diver Scallops \$28

Carrot Mousseline, Zucchini, Vadouvan Emulsion

## Beef Short Ribs \$27

Poached Pear, Moretti Polenta, Saba, Pistachio Gremolata

## Misoyaki Duck \$29

White Miso Glaze, Apple Compote, Celeriac Puree, Peanuts

## Beef Tenderloin \$26

Parmesan-Potato Gratin, Broccolini, Mushrooms, Chianti Steak Sauce

## Pastrami Salmon \$23

Pan-Seared Atlantic Salmon, Pastrami Crust, Braised Cabbage, Pumpernickel Emulsion

## Chef's Tasting Menu \$75

Chef's Six Course Menu Created Daily

*\*Chef's Tasting Entire Table Only Please\**



*Executive Chef*

*Nate Whiting*

*Sous Chef*

*Jesse Sutton*

*-Staff-*

*Sous Chef*

*Jack Childress*