



ADAM HOWARD
EXECUTIVE CHEF



BRIAN ZIPIN
GENERAL MANAGER
WINE & BEVERAGE DIRECTOR

SUMMER RESTAURANT WEEK 2022 THREE COURSES | 55.

SELECT ONE FROM EACH: APPETIZERS, ENTRÉES & DESSERT

APPETIZERS

FARMHOUSE SALAD

Baby Greens, Heirloom Tomatoes,
Cucumber, Brioche, Smoked
Jalapeño Yogurt

*ROSÉ, DOMAINE DES HERBAUGES, ELÉON'OR,
LOIRE VALLEY, FRANCE 2019...+12.*

SUMMER GARDEN

Pattypan Squash, Sugar
Snap Peas, Baby Zucchini, Goat Cheese
Mousse, Cardamom-Coffee Soil

*SAUVIGNON BLANC, TOURAINE, L'AUMONIER,
LOIRE VALLEY, FRANCE 2019...+13.*

HIRAMASA CRUDO*

Sea Buckthorn, Wenatchee Apricot,
Tapioca-Ash Crisp

*PINOT GRIGIO, TERRA ALPINA, ALOIS LAGEDER,
ALTO-ADIGE, ITALY 2020...+13.*

TOMATO-WATERMELON GAZPACHO

Lump Crab, Crème Fraîche, Cucumber,
Amontillado Sherry, Pickled Watermelon

*SHERRY, LUSTAU, AMONTILLADO,
"LOS ARCOS", JEREZ, SPAIN...+10.*

RABBIT ROULADE

Fava Beans, Shoots, Wheat Berries,
Begonia Black Locust Gastrique

*GRENACHE & SYRAH, CHÂTEAUNEUF-DU-PAPE, LES
PETIS GALETS, RHÔNE VALLEY, FRANCE 2020...+18.*

RAVIOLI SCARPINOCC

Wild Asparagus, Four Fat Fowl Cheese,
Stinging Nettles, Morel Mushrooms

*MONTEPULCIANO, UMANI RONCHI, SAN LORENZO,
ROSSO CONERO, MARCHE, ITALY 2019...+15.*

NEW BEDFORD SCALLOPS +5.

English Peas, Spring Onion, Kumquats,
Bacon Lardons, Trout Roe

*CHARDONNAY, ORLÉANS,
CLOS SAINT FIACRE, FRANCE 2019...+15.*

ROASTED SWEETBREADS

Sunflower, Grilled Artichoke,
Vadouvan-Vidalia Soubise

*CHAMPAGNE BRUT, CUVEÉ 1785, PIPER-HEIDSIECK,
RIEMS, FRANCE NV...+24.*

ENTRÉES

CELERIAC OSSO BUCCO

Roasted Celeriac, Watercress Risotto,
Crispy Gremolata, Hearts Of Palm

*GRUNER VELTLINER, RIED LOISIUM, STEININGER,
KAMPAL RESERVE, AUSTRIA 2020...+15.*

WILD STRIPED BASS

Ratatouille, Burnt Eggplant,
Crispy Courgette Flower

*ROSÉ, DOMAINE DES HERBAUGES, ELÉON'OR,
LOIRE VALLEY, FRANCE 2019...+13.*

BRIOCHE-CRUSTED HALIBUT

Roasted La Ratte Potatoes,
Baby Fennel, Artichoke Barigoule

*CHARDONNAY, HARTFORD COURT,
RUSSIAN RIVER VALLEY, CA 2019...+17.*

BERKSHIRE PORK CHOP*

Sweet Corn Succotashm Chorizo,
Brandied Peaches, Mustard Seed Jus

*PINOT NOIR, DOMAINE DES HUARDS,
LOIRE VALLEY, FRANCE 2018...+17.*

AROMATIC BRAISED SHORT RIB

Pickled Chanterelle Mushrooms,
Herbed Polenta, Lemon Myrtle

*GRENACHE & SYRAH, CHÂTEAUNEUF-DU-PAPE, LES
PETIS GALETS, RHÔNE VALLEY, FRANCE 2020...+18.*

ROASTED ROHAN DUCK BREAST*

Sunchokes, Rhubarb, Garlic
Scapes, Duck Confit Roulade

*MONTEPULCIANO, UMANI RONCHI, SAN LORENZO,
ROSSO CONERO, MARCHE, ITALY 2019...+15.*

SPRING LAMB TASTING* +10.

Roasted Cauliflower, Chickpea Panisse,
Smoked Golden Raisin Purée,
Preserved Citrus Jus

*CABERNET SAUVIGNON, MERLOT & PETIT VERDOT,
MARGAUX, LE PAGE DE LA TOUR DE BESSAN,
BORDEAUX, FRANCE 2019...+20.*

TOURNEDOS ROSSINI* +10.

Cedar River Beef Tenderloin, Foie Gras,
Red Russian Kale, Brioche, Rossini Sauce

*CABERNET SAUVIGNON, THISTLE & THORN,
NAPA VALLEY, CA 2019...+19.*

ACCOMPANIMENTS

+12.

FORAGER'S MUSHROOMS

Baby Rainbow Chard, Brewer's Yeast

POMME RÖSTI

Harissa Aioli

HONEY-ROASTED CARROTS

Carrot Cake Croutons

DESSERT

STRAWBERRY RHUBARB DELIGHT

Strawberry Panna Cotta, Mojito Crème
Fraîche, Puff Pastry, Rhubarb Gelée

PORT, TAYLOR FLADGATE 20 YEAR, PORTUGAL...+24.

MEYER LEMON CRÉMEUX

Sablé Breton, Lemon-Basil Foam,
Passion Fruit Tapioca Pearls

*SAUTERNES, CHÂTEAU GUIRAUD, 1ER GRAND CRU
CLASSE, BORDEAUX, FRANCE 2015...+21.*

DARK CHOCOLATE GÂTEAU

Praline Crunch, Malted Milk
Chocolate Crémeux, Marshmallow,
Vanilla Bean Ice Cream

*PEDRO XIMÉNEZ, ALVEAR SOLERA 1927,
MONTILLA-MORILES, SPAIN...+16.*

ICE CREAM & SORBET

(CHOICE OF THREE FLAVORS)

Vanilla Bean, White Chocolate, Strawberry | Lemon, Mandarin

BRACHETTO D'ACQUI, COCCHI, PIEMONTE, ITALY...+12.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.