

Restaurant Week 3-Course Dinner Menu

\$65 per Person

Starters

(please select one of the appetizers per person)

Seasonal Soup	MARKET AVAILABILITY	
Charred Gem Salad Herb Anchovy Dressing, Pistachio-Lemon Aioli, Parmesan Garlic Crumb	EARTH N EATS, PA	
Tomatoes Local Heirlooms, Elderflower, Seaweed	EARTH N EATS, PA	
Wood Oven-Roasted Bone Marrow (one) Onion Bordelaise, Pink Peppercorn, Caraway Crumble	CREEKSTONE, KS	

Mains

(please select one of the mains per person)

House Made Garganelli Mushroom, Black Pepper, Ricotta	ANSON MILLS, SC	
Roasted Salmon, ASC Sweet Corn, Marinated Sungold, Tarragon	FAROE ISLAND	
Pasture-Raised Half Chicken Baby Turnips, Sweet Tea Jus	GREEN CIRCLE FARMS, PA	
Braised Beef Short Rib Red Wine, Cherry, Radish	CERTIFIED BLACK ANGUS	+ 18
Roasted Rohan Duck Breast* Confit Leg, Fruit Jam, Duck Bone Reduction,	HUDSON VALLEY, NY	+ 25