



# Dinner

## Appetizers

Cured Scottish Salmon cream cheese, dill, capers, rye croutons	14.
Salad of Baby Beets horseradish yogurt, foie gras, apples	19.
Sunchoke Soup candied sunflower seeds, sunchoke crisps	12.
Braised Holland Leek wild mushrooms, mustard seeds, egg emulsion	16.
Charred Spanish Octopus nduja sausage, house pickles, parsley	16.
Salad of Roasted Squash ginger, pear, quinoa	14.

## Entrées

Atlantic Black Bass celery, fennel, saffron-mussel sauce	25.
Baked Chatham Cod avocado, radish, apples, sauce tagine	26.
Sautéed Main Diver Scallops cranberry beans, cipollini onions, romaine	28.
Crystal Valley Chicken olives, cauliflower, black garlic, arugula	25.
Tasting of Colorado Lamb Saddle brussels, turnips, potatoes, whole grain mustard	29.
Dry Aged Squab roasted carrots, almonds, spiced yogurt	32.
Duo of Skirt Steak and Oxtail wild mushrooms, pistachios, red wine sauce	30.

## Dinner Prix Fixe 40.

Appetizers | *choose one*

Sunchoke Soup  
candied sunflower seeds, chives

Braised Holland Leek  
wild mushrooms, mustard seeds, egg emulsion

Entrée | *choose one*

Creekstone Skirt Steak  
wild mushrooms, pistachios, red wine sauce

Atlantic Black Bass  
celery, fennel, saffron-mussel sauce

Dessert | *choose one*

Battenkill Panna Cotta  
sekel pears, pomegranate sherbert, sesame tuile

Baked Alaska  
chocolate semifreddo, coffee caramel, banana rum cake