

APPETIZERS

Shucked Glidden Point Oysters

Yuzu Gelée, Black Pepper, Shiso
\$20

Chilled Local Sweet Corn Soup

Lobster Knuckles, Baby Tomatoes, Basil
\$18

Sucrine Lettuce and Roasted Baby Beets

Creamy Tarragon Dressing, Crushed Almonds, Pickled Red Onion
\$19

Kona Kampachi Tartare

American Caviar, Cucumber, Avocado
\$22

Heirloom Tomato Salad

Olive Bread Crostini, Burrata, Summer Herbs
\$20

Roasted Sea Scallops

Charred Corn Succotash, Country Ham, Lobster Reduction
\$24

PASTA AND RISOTTO

Chanterelle and Mascarpone Risotto

Parmigiano, Fines Herbs, Baby Tomatoes
\$22

Hand Made Semolina Garganelli

Zucchini, Squash Blossoms, Marjoram
\$23

White Corn Ricotta Agnolotti

Celery, Pine Nuts, Lovage Oil
\$23

Spicy Clam and Mussel Raviolini

Chorizo, Aji Dulce Peppers, Basil
\$24

Please Inquire About Our Seasonal Chef's Tasting Menu

Executive Chef Bradford Thompson

ENTREES

Grilled Alaskan Salmon

Baby Leeks, Heirloom Tomatoes, Ratatouille Jus
\$38

Steamed Atlantic Halibut

Braised and Roasted Radishes, Lobster Butter
\$40

Roasted Wild Striped Bass

Stewed Peppers, Rock Shrimp, Five Herb Emulsion
\$42

Butter and Savory Roasted Lobster

Zucchini Cream, Summer Squash, Banyuls Reduction
\$42

Grilled Berkshire Pork Chop

Summer Bean Fricassée, Whole Grain Mustard
\$36

Four Story Hill Farm Duck Breast

Artichokes Barigoule, Baby Carrots, Fennel
\$38

Grilled Pennsylvania Veal Loin

Crispy Sweetbread, Tender Leeks, Green Olives
\$44

Allspice Rubbed Buffalo Tenderloin

Duck Fat Fried Potatoes, Stuffed Cipollini Onions
\$42

40 Day Dry Aged Côte de Boeuf for Two

Red Wine Beef Jus, Choice of Two Sides
\$105

SIDES

\$10

Tender Green Spinach Purée

Slow Cooked Ratatouille with Purple Basil

Fingerling Potatoes with Bacon and Caramelized Onions

Roasted Green Asparagus with Confit Garlic and Lemon Zest

Steak Fries with Parsley and Garlic Seasoning