

BAR MENU

SMALL PLATES

Baby Field Greens, Caramelized Hazelnuts, Beaufort Cheese	\$11
Pickled Heirloom Baby Beets, Olive Oil Mascarpone, Meyer Lemon, Stinging Nettle Purée	\$12
Green Asparagus, Nebrodini Mushroom Ragout	\$13
Potato & Leek Soup, Gruyere Cheese Cloud	\$12
Caramelized Carrot Raviolini, English Peas, Mascarpone, Coriander Tea	\$15
½ Dozen Marinated Cape May Salt Oysters, Crème Fraiche, Red Onion	\$16
Dungeness Crab, Puffed Amaranth, Melon Chutney, Lemon Aioli	\$16
Day Boat Sea Scallop, Sugar Snap Peas, English Pea Purée, Mint Oil	\$16
Crispy Soft Shell Crab, Green Apple & Jicama Salad, Citrus Basil Vinaigrette	\$15
Slow Poached Hen Egg, Buckwheat Purée, Grilled Ramps, Meyer Lemon Supremes	\$13
Glazed Sweetbreads, Chili, Sesame Pudding, Charred Spring Onion, Rice Cracker	\$13
Braised Pork Belly, Razor Clams, Spring Garlic & Pickled Ramps	\$15
Hudson Valley Foie Gras Sphere, Strawberry Gelée, Pistachio, Brioche	\$20

LARGE PLATES

Nova Scotia Lobster, "Macaroni & Cheese", Bacon Tuille, Smoked Paprika Oil	\$36
Grilled Florida Cobia, Asparagus Flan, White and Green Asparagus, Meyer Lemon	\$27
Butter Poached Halibut, Fiddlehead Ferns, Miner's Lettuce, Stinging Nettle Consommé	\$29
Duo of Colorado Lamb, Zucchini Mint Purée, Spring Beans, Lamb Jus	\$36
Rohan Duck Breast, Plum, Barley Risotto, Mead & Heather Jus	\$28
Bourbon Braised Suckling Pig, Parisienne Apples, Toasted Pecans, Maple Jus	\$28
Filet Mignon, Potato Croquettes, Broccoli Rabe, Veal Brown Butter	\$36
Roasted Organic Chicken, Baby Vegetables, Whipped Potatoes	\$24

Featured Menu Item:

Mediterranean Seafood Bouillabaisse, Saffron Rouille, Fennel Marmalade
\$35

DESSERT

Pistachio Mousse, Milk Chocolate Cream, Pistachio Ice Cream	\$8
Cardamom Pineapple Cake, Rum Vanilla Ice Cream, Coconut Shortbread Crumbs	\$8
Mint Chocolate Ganache, White Chocolate Sorbet, Milk Chocolate Crumble, Mint Sauce	\$8
Rhubarb Soup, Buttermilk Panna Cotta, Candied Pistachios, Strawberry Sorbet	\$8
Apricot Almond Cake, Apricot Jam, Toasted Almond Ice Cream, Apricot Vanilla Sauce	\$8
Cookies & Cream Soufflé, Sweet Cream Ice Cream, Chocolate Crumble	\$15
(Please allow 15 minutes)	
Artisanal Cheese per Selection	\$5
Banana Bread to take home	\$5

Thursday's 3 Course Bar Menu

APPETIZER

Potato & Leek Soup, Gruyere Cheese Cloud
2010 Entre Deux Mers, Sauvignon Blanc, Château Turcaud

MAIN COURSE

Roasted Organic Chicken, Baby Vegetables, Whipped Potatoes
2009 Napa Valley, Cabernet Sauvignon, East Side Cuvee, Carl Roy

DESSERT

Mint Chocolate Ganache, White Chocolate Sorbet, Milk Chocolate Crumble, Mint Sauce
2009 Maury, Vintage Réserve, Mas Amiel

\$29

With Wine Tasting Flight \$49

Sunday's 3 Course Bar Menu

APPETIZER

Baby Field Greens, Caramelized Hazelnuts, Beaufort Cheese
2010 Entre Deux Mers, Sauvignon Blanc, Château Turcaud

MAIN COURSE

Novia Scotia Lobster, "Macaroni & Cheese", Bacon Tuille, Smoked Paprika Oil
2009 Pouilly-Fuissé, Marie Antoinette, Vincent

DESSERT

Pistachio Mousse, Milk Chocolate Cream, Pistachio Ice Cream
2009 Maury, Vintage Reserve, Mas Amiel

\$29

With Wine tasting flight \$49

Tuesday's 3 Course Bar Menu

APPETIZER

Day Boat Sea Scallop, Sugar Snap Peas, English Pea Purée, Mint Oil
2010 Entre Deux Mers, Sauvignon Blanc, Château Turcaud

MAIN COURSE

Butter Poached Halibut, Fiddlehead Ferns, Miner's Lettuce, Stinging Nettle Consommé
2011 Luberon, Rosé, Le Chataignier, Domaine Citadelle

DESSERT

Rhubarb Soup, Buttermilk Panna Cotta, Candied Pistachios, Strawberry Sorbet
2010 Monbazillac, Domaine Petit Paris

\$29

With Wine Tasting Flight \$49

Wednesday's 3 Course Bar Menu

APPETIZER

Day Boat Sea Scallop, Sugar Snap Peas, English Pea Purée, Mint Oil
2010 Entre Deux Mers, Sauvignon Blanc, Château Turcaud

MAIN COURSE

Grilled Florida Cobia, Asparagus Flan, White and Green Asparagus, Meyer Lemon
2011 Luberon, Rosé, Le Chataignier, Domaine Citadelle

DESSERT

Apricot Almond Cake, Apricot Jam, Toasted Almond Ice Cream, Apricot Vanilla Sauce
2010 Monbazillac, Domaine Petit Paris

\$29

With Wine Tasting Flight \$49

Friday's 3 Course Bar Menu

APPETIZER

Baby Field Greens, Caramelized Hazelnuts, Beaufort Cheese
2010 Entre Deux Mers, Sauvignon Blanc, Château Turcaud

MAIN COURSE

Butter Poached Halibut, Fiddlehead Ferns, Spinach Purée, Stinging Nettle Consommé
2009 Pouilly-Fuissé, Marie Antoinette, Vincent

DESSERT

Warm Valrhona Chocolate Cake, Vanilla Ice Cream
20 Year Tawny Port, Taylor Fladgate

\$29

With Wine Tasting Flight \$49