

SPRING MENU

FIRST

Roasted Beet Salad

Corn, Yellow Wax Beans, Buttermilk Dressing

14

Savage Blonde Oysters

Served Raw, Yuzu Citrus Mignonette

18

Hamachi Crudo

Mandarin, Avocado, Shiso

17

Grilled Asparagus

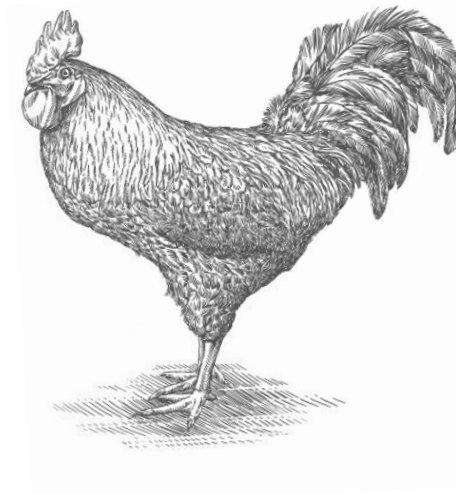
Slow Poached Egg, Morel Mushrooms, Lemon Vinaigrette

16

Fusilli Pasta

Veal Bolognese, Gremolata, Parmesan

18



SECOND

Potato Gnocchi

Fava Beans, Artichoke, Honey Ricotta

18

Halibut

White Asparagus, Leeks, Grilled Ramps

29

Local Scallops

Roasted Cauliflower, Raisins, Pecans, Verjus

32

Free Range Chicken

Lobster, Wild Mushrooms, Pickled Crones

28

Dry Aged Ribeye

Spiced Carrots, Fingerling Potatoes, Brussel Sprouts

36

EXECUTIVE CHEF – MARCUS WARE

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED FOODS E.G. EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR CHANCES OF EXPERIENCING A FOODBORNE ILLNES