Marinated dry farmed tomatoes
avocado, burrata cheese and olive

Chilled sweet corn soup
dungeness crab and lobster mushroom

Big eye tuna
roasted beet, hearts of palm, fennel and orange

Maine diver sea scallops
carrot, sea bean and verjus

Japanese octopus
roasted cauliflower and coco blanc bean purée

Four Story Hill Farm sweetbreads
lentils, prosciutto and mustard greens

Cappelletti
Riverdog Farm squash, parsnip, walnut and honey

Raviolo
housemade ricotta cheese, farm egg and brown butter

Spaghetti monte e mare
littleneck clam and padron pepper

Tortelli of carbonara
speck, egg and parsley

Gnocchi
duck ragú and artichoke

Pappardelle of wild flowering fennel
lamb, flageolet bean and eggplant

Alaskan halibut
garlic flan, zucchini ribbons and eggplant

Olive oil poached black cod
savoy cabbage, apple and pork belly

Guinea hen
creamed nettle, leek and chanterelle mushroom

Liberty duck
lacinato kale, roast fig and purplette onion jam

Paine Farm smoked squab
parsnip, braised little gem lettuce and huckleberry

Watson Farm lamb
shelling bean, haricot verts and tomato confit

Selection of artisan and farmhouse cheeses
(Supplement of fifteen dollars)

Beignets
elephant heart plum, lemon and white chocolate croquant

Zee lady peaches
Greek yogurt sorbet and poppy seed cake

Frozen raspberry tart
coconut sorbet and buckwheat shortbread crumble

Provencal almond gelato
soft chocolate, lavender and honey

4 Courses 68 per person

Owner/ Chef: Michael Tusk
Executive Pastry Chef: William Werner