
LAND



SEA



GARDEN



BREAD & BUTTER 10

House-Made Rosemary Milk Bread, Kriemhild Butter (*v*)

APPETIZERS

CHICKEN BRODO 19

Meadow Creek Farm Egg,
Rotisserie Celery Root (*gf*)

BEEF TARTARE 24

Calabrian Chili, Pine Nuts,
Bone Marrow Toast

RIGATONI 22

Lamb Merguez, White Lake Feta,
Artichoke

ATLANTIC SCALLOPS 26

Cauliflower,
Caviar (*gf*)

TILE FISH CRUDO 22

Tiger's Milk, Fennel Pollen,
Apple, Basil Oil (*gf*)

CITRUS CURED TROUT 24

Korean Pear, Daikon, Trout Roe,
Soy Vinaigrette (*gf*)

LITTLE LETTUCES 17

Avocado Purée, Puffed Quinoa,
Honey Apple Vinaigrette (*v/gf*)

ROTISSERIE SUNCHOKES 21

Black Truffles,
Chanterelles (*ve/gf*)

STRACCIATELLA 23

Citrus, Fried Bread,
Herb Salsa (*v*)

ENTRÉES

ROTISSERIE CHICKEN 38

Green Circle Chicken, Potato Mash,
Morels, Baby Leeks (*gf*)

ROHAN DUCK 48

Duck Croquette, Turnips,
Tardivo, Blood Orange

14OZ NEW YORK STRIP 58

45 Day Dry Aged, Potato Terrine,
Truffle Chopped Salad, Bone Marrow Jus (*gf*)

ROASTED MONKFISH 42

Bok Choy, Potatoes, Mussels,
Red Dulse Seaweed Beurre Blanc (*gf*)

BLACK SEA BASS 48

Fennel, Rainbow Chard,
Sauce Vierge (*gf*)

MAINE LOBSTER 56

Roasted, Smoked & Pickled Beets,
Almond Bisque (*gf*)

RICOTTA TORTELLI 36

Morels, Meyer Lemon, Fava Beans,
Parmesan Butter

CAULIFLOWER STEAK 30

Cashew Nut Hummus, Romanesco,
Pomegranate Couscous, Chermoula (*ve*)

SIDES

FRIED POTATO TERRINE 12

Umami Mayo,
Date Ketchup (*gf*)

MARINATED BEETS 12

Citrus, Blue Cheese,
Sherry Vinaigrette (*v*)

FINGERLING POTATOES 12

Lemon Dressing,
Chives (*v/gf*)

GREEN SALAD 9

Radish, Celery,
Honey Apple Vinaigrette (*v/gf*)

RAINBOW CHARD 11

Sauce Vierge
(*ve/gf*)
