

DINNER MENU

LAND



SEA



GARDEN



MILK BREAD 10
Honey Butter (v)

APPETIZERS

BEEF SHORT RIB 32
Cucumber, Beef Jam, Oat Bread,
Bone Marrow Butter

SQUID INK CHITARRA 27
Little Neck Clams, Calabrian Chili
Red Dulse Seaweed

SUMMER TOMATOES 24
Cherry, Coriander, Watermelon (v)

RIGATONI 22
Lamb Merguez, Artichoke,
White Lake Feta

ATLANTIC SCALLOPS 28
Cauliflower, Caviar, Verjus Grape (gf)

CHOPPED SALAD 20
Buttermilk Dressing, Parmesan, Peaches

HUDSON VALLEY FOIE GRAS 29
Strawberry, Pistachio Biscotti, Sauternes

YELLOWFIN TUNA 28
Mango, Passion Fruit,
Fermented Chili (gf)

HERITAGE CARROTS 21
Jersey Girl Ricotta, Kumquat,
Cilantro, Mint (v/gf)

ENTRÉES

GREEN CIRCLE CHICKEN 42
Chanterelles, Corn, Ricotta Gnudi,
Sauce Vin Jaune (gf)

ROASTED FLUKE 48
Fava Bean, Chorizo, Saffron,
Caponata (gf)

ZUCCHINI BLOSSOM 37
Goat Cheese, Couscous,
Smoked Butter, Harissa (v)

LAMB LOIN 52
Pepper, Lettuce, Olive,
Braised Shoulder

MAINE LOBSTER 54
Zucchini, Tomato, Basil, Bisque (gf)

TOMATO TART 37
Smoked Eggplant, Holy Basil,
Tomato Beurre Blanc (v)

DUO OF PORK 49
Berkshire Chop, Braised Cheek,
Carrot, Fig

30-DAY DRY AGED STRIP STEAK 75
18-oz Cut, Bone Marrow Bordelaise, Marble Potatoes

SIDES

BABY BEETS 12
Bayley Hazen Blue,
Grapefruit (v/gf)

MARBLE POTATOES 13
Scallion, Pickled Shallot

LITTLE LETTUCES 12
Radish, Celery,
Honey Apple Vinaigrette (v/gf)

CREAMY FARRO 14
Corn, Smoked Bacon,
Tumbleweed Cheddar

SNOW PEA SALAD 13
Bottarga, Radish (gf)

(v) vegetarian, (ve) vegan, (gf) gluten free

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.