

FIRST COURSES

SALAD OF BABY GREENS AND HERBS

spiced pecans, cape gooseberries, banyuls vinaigrette

\$14

SLICED RAW LONG ISLAND FLUKE

cherry tomatoes, hearts of palm, avocado, aleppo pepper

\$17

OLIVE OIL POACHED SHRIMP

pine nut-golden raisin puree, roasted cauliflower, lemon brown butter

\$17

HOUSE-MADE VEAL TORTELLINI

spring garlic confit, walnut sauce, parsley

\$17

CRISPY DUCK RILLETTE

white asparagus, buttered sorrel, mache

\$17

CHILLED GARLIC SOUP

escarole, cucumber, toasted almond, mustard oil

\$16

CHARRED SUMMER BEAN SALAD

house-cured pancetta, purslane, lily bulb, red pepper vinaigrette

\$16

GLAZED OCTOPUS

roasted celery root, caraway, balsamic vinegar

\$16

MAIN COURSES

DAY BOAT COD

coquillage broth, manilla clams, chorizo potatoes, romesco

\$29

ROASTED BRANZINO

chick pea puree, orange-braised endive, crispy maitakes, black olive

\$28

MONKFISH LOIN

scarlet runner beans, green olive, saffron coulis

\$29

SLOW COOKED SALMON

parsnip puree, braised radishes and carrots, basil sauce

\$30

ROASTED DUCK BREAST

fregola sarda, fava beans, confit and lavender stuffed squash blossom

\$29

SEARED HANGER STEAK

charred baby onion, pea shoots, aligote potatoes

\$30

PRESSED HALF CHICKEN

heirloom tomato panzanella, chanterelles, glazed garlic sauce

\$28

BRAISED SHANK AND ROASTED LEG OF LAMB

broccoli pesto, oyster mushroom farro, tuscan kale

\$29