

APPETIZERS

Tomato Consommé Heirloom tomatoes, cucumber, celery, buffalo mozzarella & peppercorn cracker	12
Peeky Toe Crab spiced melons, baby arugula, watermelon nage	16
Local Mixed Green Salad aged Coach Farm goat cheese, grilled figs, pistachio, lavender-Saba vinaigrette	13
Chestnut Crespelle ricotta, mushrooms, pine nuts, & sage brown butter sauce	16
Soft Shell Crabs sweet corn puree, garlic scapes, lardons & watercress salad	18
Roasted Octopus fregola salad, Parmigiano & tomato terrine	16

PASTA

Mint Tacconi house made lamb sausage ragù, roasted peppers, watercress & eggplant puree	16/25
Vialone Nano Risotto peas, poached local farm egg, and duck prosciutto	15/24
Veal and Ricotta Cappellacci Sicilian pistachios, Grana Padano & roasted tomato sauce	17/26
Potato Gnocchi peeky toe crab, fava beans, baby shiitake & lemon thyme jus	16/25
Bitter Green & Ricotta Raviolini squash blossoms, shallots & herbs	16/25



Summer Dinner

CHEF'S TASTING MENU

We kindly ask the entire table participate

Chef's Amuse

Tomato Consommé

Soft Shell Crabs

Trio of Pasta

Roasted Sea Bass

Roasted Rabbit Stuffed with Almonds and Foie Gras

Triple Chocolate Sundae

Chocolate Fondue & Petit Fours

\$96.00 per person w/ wine 140pp

The Chef also recommends you build your own tasting from any section of the menu

TASTING

\$69 / \$81

4 / 5 / Courses

Some Items may carry an additional surcharge

FISH

Maine Scallops and Bone Marrow avocado and charred mango relish, crispy potato, local radish	28
Roasted Mediterranean Sea Bass gazpacho salad, shrimp crepinette & black olive puree	29
Olive Oil Poached Halibut fresh green chickpeas, ragout of eggplant & roasted tomato clam-saffron jus	31
Salt Crusted Snapper for Two toasted almond brown rice, sautéed spinach, & ginger braised rhubarb	62

MEAT

Savory Glazed Free Range Chicken summer vegetable ragout & pomme dauphine	24
Roasted Pork Tenderloin wrapped in spiced pancetta sausage, ragout of honeyed red onions, crispy asparagus & sun choke puree	27
Lavender Scented Lamb Rib-Eye peas, baby carrots, chanterelles, potato gnocchi & minted feta	39
Roasted Rabbit Stuffed with Almonds and Foie Gras fava beans, morels, cipollini onions & Bing cherries	30

SIDES

Shoestring Potatoes	8
Sautéed Spinach	8
Seasonal Mushrooms	12
Grilled Asparagus	9
Almond Brown Rice	7
Herbed Onion Rings	9
Pomme Dauphine	8

Chef/Owner Albert Di Meglio

Sous Chef Henji Cheung