

STARTERS

Raw Tomato Consommé Heirloom tomatoes, mozzarella, cucumber, celery & peppercorn cracker 12

Pecky Toe Crab spiced melons, baby arugula, watermelon nage 15

Local Green Salad aged Coach Farm goat cheese, figs, lavender, pistachio-Saba vinaigrette 11

Chestnut Crespelle ricotta, mushrooms, pine nuts, sage brown butter sauce 15

Soft Shell Crabs sweet corn puree, local garlic scapes & red watercress salad 17/26

PASTA

Mint Tacconi house made lamb sausage ragù, roasted peppers, watercress, eggplant 15/24

Vialone Nano Risotto local peas, three minute egg & duck prosciutto 16/25

Bitter Green & Ricotta Raviolini squash blossoms, shallots & herbs 16/25

Potato Gnocchi Pecky toe crab, fava beans, shiitake mushrooms, lemon thyme jus 17/26

Veal Cappellacci Sicilian pistachios, Grana Padano & roasted tomato sauce 17/26



Summer Lunch

RESTAURANT WEEK MENU

Week One

\$24.07

Local Green Salad
Pecky Toe Crab Salad
Chestnut Crespelle

Olive Oil Poached Halibut
Roasted Lamb Tenderloin
Vialone Nano Risotto

Carrot Cake
Peaches and Cream
Triple Chocolate Sundae

SIDES

Shoestring Potatoes 6
Almond Brown Rice 6
Seasonal Mushrooms 10
Herbed Onion Rings 8
Sautéed Spinach 8
Grilled Asparagus 7
Pomme Dauphine 7

SANDWICHES

Chicken "Milanese" sandwich caper-lemon mayonnaise & watercress on a pressed Panini 14

Croque Monsieur Schaller and Weber Parisian ham, gruyere and rosemary béchamel 15

Croque Madame topped with a fried local egg 17

Grilled Minute Steak crispy pickles and caramelized onions & herb aioli on rustic baguette 18

Apple wood Smoked Cheddar Burger soft sesame brioche bun, crispy onions, heirloom tomatoes 16

MAIN COURSES

Maine Scallops & Bone Marrow avocado and charred mango relish, almond pesto, local radish 27

Roasted Mediterranean Sea Bass gazpacho salad, shrimp crepinette & roasted pepper sauce 28

Olive Oil Poached Halibut fresh green chickpeas, roasted tomato and eggplant clam & saffron jus 29

Roasted Pork Tenderloin wrapped in spiced pancetta sausage, ragout of honeyed red onions, crispy asparagus, sun choke puree 26

Savory Glazed Free Range Chicken summer vegetable ragout & pomme dauphine 24

Grilled Chicken Paillard baby greens, radish, shaved green asparagus & crispy sun chokes 22