



dinner menu

A P P E T I Z E R S

Brioche Parker House Rolls 16

carrot butter, smoked salmon roe, dill

Pork Belly 26

five spice, jicama, lemon vinaigrette, scallion aioli

Octopus 22

potato, mint & fava pesto, saffron aioli, walnut

Wagyu Carpaccio 30

black garlic ponzu, creme fraiche, taro chips

Hamachi Crudo 28

kumquat vinaigrette, creme fraiche, blood orange

Spring Pea Agnolotti 26

goat cheese sauce, radish, basil, parmesan

Charcuterie Board 40

duck country pate, chicken liver pate

Jonah Crab & Burrata 30

honey vinaigrette, endive, hazelnuts

Ricotta Gnudi 25

basil-parmesan emulsion, pine nuts

Farm Greens 22

rhubarb vinaigrette, radish, toasted almond

Baby Romaine 22

shiitake, rosemary panko, cashew dressing



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PASTA & PIZZA

Lamb Bolognese 35

orecchiette, broccoli rabe, lemon, fiore sardo

Squid Ink Gemelli 35

sofrito, shrimp, clams, calabrian chili pepper

Lamb Merguez Pizza 27

mint harissa, smoked mozzarella, onion jam, lemon

Mushroom Pizza 26

fontina, forest mushroom, truffle preserve

Artichoke Pizza 26

confit tomato, preserved lemon, mint, crispy shallot



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MAIN COURSES

Scallops 50

artichoke, salsify, potato, sauce bouillabaise

Griggstown Chicken 39

asparagus, morel, leek sabayon, lemon vinaigrette

Salmon 42

baby artichoke, aged sherry butter, garlic scape

Red Snapper 50

fumet, black trumpet mushroom, salsify

Prime New York Strip 60

spinach, carrot, potato, onion, bordelaise

Duck Breast 48

couscous, baba ghanoush, eggplant, basil

Berkshire Pork Chop 54

thumbelina carrot, tamarind, bacon jus

Colorado Lamb Shank 48

barley risotto, shallot, caper salsa

Cauliflower 30

cashew puree, lemon & mint vinaigrette, dill



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VEGETABLE SIDES

Fingerling Potatoes 12

black garlic aioli, fine herbs

Brussels Sprouts 14

chili honey, sesame seed

Asparagus 14

cured egg yolk, lemon vinaigrette, crispy shallot

Variation of Beets 14

goat cheese foam, candied walnut

Forest Mushrooms 18

garlic scape, crispy shallot