



DINNER MENU

HOUSE FOCACCIA. CULTURED BUTTER. SEA SALT.	8
SILVER STREAM FARM GREENS. CARROT. RADISH. HERB VINAIGRETTE.	15
POTAGE PARMENTIER. POTATO GARLEEK SOUP. LOVAGE OIL. DILL.	16
FRISÉE SALAD. HOUSE SMOKED BACON. FRENCH VINAIGRETTE. 63 DEGREE EGG	22
PIG'S HEAD TERRINE. CORNICHONS. MUSTARD. GRILLED FOCACCIA.	21
YELLOWTAIL CRUDO. FERMENTED JALAPEÑO. CRISPY GARLIC. NASTURTIUM.	26
FOIE GRAS. CHERRY GELÉE. RASPBERRY. MILK BREAD.	33
GRILLED QUAIL*. CHERMOULA. FARRO. SOFFRITTO.	22
BEEF TARTARE*. CHILI OIL. LOVAGE. BALSAMIC. TAPIOCA CRISP.	21
LOCAL CARROTS. HONEYCOMB. FENNEL POLLEN.	14
PAPPARDELLE. BRAISED FALL RIVER LAMB. SPICED TOMATO. HERB BREADCRUMB.	48
WILD BOAR CHOP*. POTATO PURÉE. SHISHITO PEPPERS. BALSAMIC. BASIL.	66
RISOTTO. BRAISED GUINEA HEN LEG. PRESERVED LEMON.	44
ANCIENT BLUE TREE RICE. GARLEEK. LEMONGRASS. CARROT. PICKLED PEPPER.	39
NY STRIP*. LAZY T RANCH BEEF. CAULIFLOWER. PEAR. BEET. SHITAKE GARUM.	55
WILD RED SNAPPER. DARK FUMET. FERMENTED CHILI. FALL SQUASH.	59