



STARTERS

lobster bisque  **18**
sherry syrup

housemade ricotta gnocchi **20**
regional pork belly / baby kale / fig butter

seared scallops  **24**
melon salsa / verjus beurre blanc / citrus honey

butter poached lobster  **26**
potato cake / caviar / truffle crème fraîche

SALADS

mixed greens   **16**
dried cherries / pickled red onions / shaved carrots
vermont brie cheese/ walnut vinaigrette

baby spinach   **17**
shaved fennel / green apples / breakfast radish / pomegranate vinaigrette

caesar salad **16**
baby romaine / brioche croutons / white anchovy / caesar dressing

ENTRÉES

braised veal cheek  **65**
saffron parmesan risotto / wild mushroom / veal rosemary demi-glace

bouillabaisse **60**
jumbo shrimp / seared scallops / baby carrots / yukon potatoes
celery / crispy pancetta / garlic crostini

30 day dry aged beef ribeye  **69**
potato gratin / braised red cabbage / spiced red wine and chocolate demi-glace

housemade cavatelli pasta  **48**
blistered red and yellow grape tomatoes / zucchini
yellow squash / caramelized red onions / burrata cheese / fresh basil

pistachio crusted elk rack  **70**
butternut squash / cabernet pearl onions
haricot verts / currant red wine reduction

pan-seared atlantic halibut  **60**
spaghetti squash / baby kale / celeriac purée / thyme garlic butter sauce

roasted pheasant breast  **55**
white bean cassoulet / baby carrots / port wine glaze

wagyu beef tenderloin  **90**
garlic whipped potatoes / spinach / chimichurri / red pepper cream

 gluten-friendly  vegetarian

gluten-friendly bread available upon request

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
please notify us of any food allergies.