



16 December 2011

F i r s t

local lettuces. sour cherries. marinated charred pumpkin. 9.
marcona almonds. satsuma emulsion.

local vegetable pickles. cauliflower. turnips. radish. 9.
baby carrot. onion. fromage blanc. sunchoke chips.

local broccoli soup. potato. local cheddar. 9.
herbed bread crumbs. smoked chile oil.

S e c o n d

parsnip risotto. fried cashews. roasted mushrooms. 14.
marinated raisins. roasted cauliflower. chive.

pan seared georges bank scallop. cauliflower mousseline. 15.
espelette. garlic chips.

wood oven honey mussels. butter. garlic. baby sorrel. 16.
sweet and sour red jalapenos. urfa pepper. heirloom red polenta.

T h i r d

pan roasted quinalt river sturgeon. sunchoke puree. braised pistachio. 31.
celery root and parsnip hash. pomegranate gastrique.

wood grilled hudson valley duck breast. roasted broccoli and cauliflower. 30.
honey poached baby carrots. carrot emulsion.

wood grilled berkshire pork loin. warm sweet potato salad. local coppa. 30.
smoked paprika vinaigrette. blistered small tomatoes. picked herbs.

wood grilled natural angus beef striploin. creamed mushrooms. 39.
sautéed greens and radishes. winter vegetable pickles.

5-course chef's tasting 70.
vegetarian and pescatarian options available.
requires full table participation.

7-course grand tasting menu 90.
requires full table participation.

wine pairings always available.

executive chef/owner	kevin gillespie
chef de cuisine	e j hodgkinson
sous chef	steve mcconnell
pastry chef	chrysta umberger