



8 September 2010

F i r s t

- salad of local farm lettuces.** white grapefruit. 10.
marcona almonds. sweet grass chevre. beet vinaigrette.
- chinese long bean salad.** foccacia croutons. 10.
confit tomato dressing. pickled peppers. dill aioli.
- local african squash soup.** local andouille sausage. 8.
golden raisins. pistachio.

S e c o n d

- wood oven roasted georgia white shrimp.** pimenton vinaigrette. 15.
toasted hazelnuts. grilled scallions. medjool dates.
- pan roasted day boat scallop.** chanterelles and porcinis. 16.
field peas. sweet corn. fennel puree.
- sweet corn risotto.** local corn, watermelon, and feta salad. 12.
roasted tomato vinaigrette. thai basil.

T h i r d

- pan seared wild alaskan salmon.** fingerling potatoes. 32.
pickled apricots. roasted fennel. charred onion vinaigrette.
- wood grilled hudson valley duck breast.** bulgur wheat salad. 29.
creamed arugula. stewed local brown turkey figs.
- wood grilled berkshire pork loin.** roasted african squash. 28.
roasted okra. black lentils. cucumber raita.
- wood grilled strauss farm natural veal rack for two.** 75.
pan roasted fingerling potato coins. carrots. white bean and ham puree.

5-course chef's tasting 65.

7-course grand tasting menu 85.

(five and seven course tasting requires full table participation)

executive chef/owner	kevin gillespie
executive sous chef	e j hodgkinson
sous chef	steve mcconnell
pastry chef	brittany emerson