

## **Appetizers**

- Tuna Tartare, Avocado, Radish, Soy-Mushroom Vinaigrette\* 22
- Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey\* 19
- Buratta, Meyer Lemon Jam, Black Bread and Basil 20
- Baby Beets Salad, Rich Yogurt, Field Mache and Lemon Oil 18
- Pretzel Crusted Calamari, Mustard Aioli 16
- Broccoli and Kale Salad, Mustard Vinaigrette, Soft Boiled Egg\* 20
- Butternut Squash Soup, Black Trumpet Mushroom and Chives 18

## **Pizza and Pasta**

- Black Truffle and Fontina Cheese Pizza 21
- Mozzarella Pizza, Tomatoes Chili Flakes and Basil 16
- Paccheri and Meatballs
- Smoked Tomato Ragu, Parmesan Cheese\* 28
- Parmesan Risotto
- Crispy Artichokes, Lemon and Parsley 20/32
- Spinach and Ricotta Agnolotti
- Black Truffle Fondue and Parmesan 24/36

## **Chef Seasonal Caviar Creation 50**

## **Entrées**

- Tender Winter Vegetables
- Grains, Red Curry and Radish Sprouts 28
- Faroe Island Salmon Crusted with Poppy Seeds
- Steamed Mushrooms, Red Curry Infusion and Lime\* 38
- Roasted Local Hake
- Maple Celeriac Puree, Pink Peppercorn Vinaigrette\* 34
- Grass Fed Cheeseburger
- Yuzu Pickles, Brie Cheese, Truffle Aioli and French Fries\* 24
- Crispy NY State Duck Breast
- Hibiscus-Honey Glazed Pumpkin, Turnips \* 40
- Parmesan Crusted Chicken
- Salsify, Lemon-Basil Sauce\* 36
- Roasted Loin of Lamb
- Lemon Puree, Kale, Moroccan Spices\* 38
- Pepper Crusted Ny Strip
- Potato Gnocchi, Brussels Sprouts, Beef Jus\* 40

## **Sides 10**

- Grilled Broccoli Rabe, Olive Oil and Chili Flakes
- Caramelized Brussels Sprouts with Smoked Bacon, Pear and Chervil
- French Fries With Herbs
- Mashed Potatoes