

Appetizers

Tuna Tartare, Avocado, Radish, Ginger-Mushroom Vinaigrette* 23
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey* 19
Pine Nut Dip, Harissa, Apricots and Pita 20
Warm Asparagus, Chanterelle Vinaigrette, Hazelnuts and Mache 18
Crispy Calamari, Pickled Chilies and Basil Salt 16
Broccoli and Kale Salad, Mustard Vinaigrette, Soft Boiled Egg* 20
Spring Pea Soup, Parmesan Foam 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
Fresh Papperdelle
Artichokes, Green Chile and Parmesan 20/32
Pea Pansotti
Smoked Bacon Vinaigrette 22/34

Chef's Seasonal Caviar Creation 55

Entrées

Tender Spring Vegetables
Grains, Red Curry and Radish Sprouts 28
Mustard Crusted Faroe Island Salmon
Honey Roasted Pickled Beets, Horseradish Crème Fraiche* 38
Crispy Black Sea Bass
Chanterelles, Lemon and Parsley 36
Grass Fed Cheddar Cheeseburger
Russian Dressing, Yuzu Pickles, Crispy Onions and French Fries* 24
Parmesan Crusted Chicken
Artichokes, Lemon-Basil Sauce 36
Roasted Loin of Lamb
Pea Puree, Baby Vegetables, Black Olive Crumbs* 40
Pepper Crusted NY Strip
Potato Gnocchi, Fava Beans, Beef Jus and Tarragon* 40
Local Carmelized Diver Scallop
Sweet & Spicy Pepper Sauce, Sugar Snap Peas and Mint 42
Waygu Beef Tenderloin
White Asparagus, Habanero Emulsion, Herbs and Flowers* 69

Sides 10

Grilled Broccoli Rabe, Olive Oil and Chili Flakes
Spring Peas, Fava Beans and Pickled Ramps
French Fries with Herbs
Mashed Potatoes