

Happy Mother 's Day

May 9th, 2021

Appetizers

Choice of;

*organic baby greens, seasonal garnish, herbs, verjus vinaigrette
spring pea salad, baby carrot, sopressata, burrata, pickled mustard seed, cashew
shell pasta, lump crab, clams, ramps, tomato confit, pangrattato
yellowfin tuna crudo, kimchi, cucumber, radish, thai basil
Portuguese octopus, pickled vegetable salad, ramps, peanut, miso-chili
acquerello risotto, english peas, chorizo, mint, crème fraiche
Endive salad, honeycrisp apple, pecan, lamb chopper, whole grain mustard vinaigrette*

Entrées

Choice of;

*monkfish, english pea & fava fricasee, ramps, porcini, walnut
griggstown chicken, fingerling potato, grilled beans, hen of the woods
scottish salmon, asparagus, spring onion, clams, matzutake, olive oil bearnaise
niman ranch pork, farro, green garlic, broccoli rabe, red pepper agrodolce
halibut, artichoke, leeks, chanterelles, tomato & pinenut jus
angus flat iron, pommes aligot, local spinach, cipolini, sauce au poivre*

Desserts

Choice of;

*Apple crostata, cinnamon-walnut streusel, apple crisp, vanilla ice cream
Tasting of ice creams and sorbets
Pecan & walnut tart, bourbon caramel, crème fraiche ice cream
Milk & dark chocolate mousse, blood orange sorbet, chocolate crumbs*

**20% gratuity will be added to your check **

three courses: \$79 per person – Choice of 1 appetizer, an entrée and dessert