

SMALL PLATES

LAND

Wagyu, Uni, Congee, Scallion Oil, Yuzu Tobiko (df, gf)

Beef Short Rib, Sweet Corn Mash, Poblano, Shallot Crisp (df, gf)

Roast Lamb, Eggplant, Fresno, Parsley Jus, Garlic Chips (df, gf)

Truffle Chicken, Celery Root, Foie Gras, Brussel Sprout, Olive Jus (df, gf)

Amish Chicken, Succotash, Swiss Chard, Chicken Jus (df, gf)

SEA

Fluke Ceviche, Hibiscus Gazpacho, Jicama & Pickled Mango, Leche de Tigre (df, gf)

Poached Salmon, Local Corn, French Beans, Tarragon Peppercorn Demi (gf)

Halibut, Fava Bean Fricassee, Meyer Lemon Vinaigrette (gf, df)

Nantucket Bay Scallop, Asparagus, Strawberry, Vanilla (df, gf)

GARDEN

White Asparagus, English Peas, Morel, Fine Herbs (vg, gf)

Jersey Girl Ricotta, Spring Beans, Fava Beans, Lime (v, gf)

Ricotta Agnolotti, Carrot, Shell Peas, Lemon Crumble, Parmigiano (v)

Foraged Mushrooms, Turnip, Roasted Onion, Mustard Greens (vg, gf)

Heirloom Brussel Sprout, Roasted Shallot, House Made Togarashi, Sunflower Brittle (vg, gf)

Asparagus Risotto, Parsley, Lemon Crumble (v, gf)

(gf) gluten free, (df) dairy free, (v) vegetarian, (ve) vegan