

# APPETIZER

## MARINATED MELON

Roasted Beet, Feta, Citrus, Crystalized Mint, Basil (v, gf)

## SHAVED SUMMER SQUASH

Hydroponic Lettuces, Fennel, Carta di Musica, Buttermilk Dressing, Gordal Olives (vg)

## BABY GEM LETTUCE "CAESAR"

Tarragon-Dill Goddess, Parmesan Tuile, Quinoa-Caraway Crumb, Petite Herbs (v, gf)

## TOMATO SALAD

Persian Cucumbers, Orange Macerated Strawberries, Pickled Ramps, Tomato Aquafaba, Aleppo Pepper (vg, gf)

## CRIMSON BEET RICOTTA

Fava Beans, Badger Flame Beets, Shaved Asparagus, Mustard Greens, Orange Oil (v, gf)

## JUMBO ASPARAGUS

Kataifi, Pistachio, Black Garlic, Meyer Lemon Panna Cotta, Sumac (vg)

## JERSEY GIRL BURRATA

Heirloom Tomatoes, Fennel Chips, Wild Arugula, Purple Basil (v, gf)

## WHITE ASPARAGUS

Aquafaba, Gribiche, Nasturtium, Mustard, Herb "Breadcrumbs" (vg, gf)

## MARKET SALAD

Tender Greens, Shaved Vegetables, Savory Quinoa Granola, Blackberries, Meyer Lemon (vg, gf) (SILENT)

## LOBSTER SALAD

Saffron Sauce Americaine, Snow Peas, Celery-Fennel Crudit , Fris e (gf) [SUPP]

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

# ENTRÉE

## ATLANTIC BLACK BASS

Red Miso, Roasted Oyster Mushrooms, Sweet Corn, Peas, Basil, Candied Sunflower Seeds (gf)

## LONG ISLAND FLUKE

Scallop-Herb Farci, Snow Peas, Foraged Mushrooms, Ancho Chili Romesco (gf, df)

## DIJON CRUSTED LAMB LOIN

Duchess Potatoes, Glazed Legumes, Bordelaise (gf)

## FAROE ISLANDS SALMON

Black Rice, Long Beans, Corn "Milk," Scallion, XO Sauce (gf, df)

## ICELANDIC COD

White Asparagus, Snow Pea, Chanterelle, Chive Oil (gf, df)

## WAGYU SIRLOIN

Crispy Potato, Fig-Apricot Chutney, Smoked Eggplant Puree, Arugula Pesto (gf, df)

## MISO COD

Crispy Edamame Sticky Rice, Purple Asparagus, Chili (gf, df)

## GREEN CIRCLE BRICK CHICKEN

Pea-Charred Onion Succotash, Chanterelles, Brown Butter (gf)

## ROASTED FILET

Herbed Fregola, Charred Asparagus, Heirloom Tomato, Saffron Jus (df)

## CHARRED SHORT RIB

Grilled Asparagus, Sweet Corn, Heirloom Tomato-Chipotle Glaze (gf, df)

## LOBSTER BAKE

Potato Mouseline, Grilled Corn Succotash, Ruby Shrimp Beurre Blanc, Tarragon-Dill Oil (gf) [SUPP]

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# DESSERT

## STRAWBERRY-RHUBARB SHORTCAKE

Vanilla-Rhubarb Shrub, Buttermilk Pop-Over, Elderflower Chantilly, Cardamom Meringue (v)

## VALRHONA CARMELIA CREMEUX

Flourless White Chocolate Cake, Dark Chocolate Pearls, Milk Chocolate Bon Bons (v, gf)

## BOCA NEGRA CAKE

Bittersweet Chocolate, Diplomatico Rum, Passionfruit Gelee, Coconut Crema, Cacao Nib Tuile (v, gf)

## MEYER LEMON TART

Earl Grey Curd, Toasted Tahitian Vanilla Meringue, Honey Powder (v)

## TROPICAL FRUIT

Kiwi-Grilled Pineapple Salsa, Coconut-Kaffir Lime Bavarois, Mango-Ancho Aguachile, Turbinado Sugar Crumble  
(vg, gf)

## MOJITO CHEESECAKE

Key Lime Panna Cotta, Graham Cracker Feuilletine, Citrus, Crystallized Mint (vg)

## STONE FRUIT COBBLER

Ancient Grain Streusel, Oat Milk Chantilly (vg, gf)

## BANANAS FOSTER PUDDING

Banana Brulee, Vanilla-Chamomile Sable, Black Sesame Dulce de Leche (v)

## RUM BABA

Sticky Toffee Sauce, Blackberry Compote, Raspberry-Vanilla Meringue (v)

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