

FIRST COURSE

Please select one

Roasted Baby Beet Salad
frisée, castelfranco radicchio, fried goat cheese, roasted pears, crispy oyster mushrooms

Shaved Brussels Sprouts
toasted hazelnuts, pecorino cheese, candied bacon, pickled red onion, creamy whole grain mustard vinaigrette

Crudo Trio
tuna: smoked maldon salt, chili oil, avocado and radish
yellowtail: beet cured, citrus gremolata salt, herb oil
fluke: pickled watermelon rind, pea tendrils, celery confit

Cauliflower Soup
pumpernickel croutons, green oil, parsley

Arugula Salad
marinated cherry tomatoes, ricotta salata, herb foley, pickled shallots, white balsamic vinaigrette

Octopus a la Plancha
crushed castelvetrano olives, preserved lemon, frisée, fingerling potatoes, shaved fennel, lemon, olive oil fennel pollen

Kabocha Squash Soup
roasted squash, brioche croutons, pumpkin seed oil, chives, whipped black pepper crème fraiche

Hearty Minestrone
rich chicken broth, rustic vegetables, borlotti beans, swiss chard, croutons, basil puree

Cesar Salad
crisp romaine hearts, rustic croutons, boquerones, house caesar dressing, shaved grana padano

Beef Carpaccio
seared sliced choice beef filet, wild rocket, parmigiano crisp, fried capers, pickled shallot, smoked maldon salt

SECOND COURSE

Please select one

Tuscan Lasagna
pork, beef and veal ragu, béchamel layered between house made pasta sheets

Duck Confit Tortelloni
sage brown butter, blood orange supremes, parmigiano, parsley

Porcini Risotto
roasted leeks, porcini mushrooms, parsley

Cacio e Pepe
spaghetti tossed with pecorino cheese, black pepper, parsley

Artichoke Mezzaluna
vermouth braised artichoke filled pasta, pan roasted porcini mushrooms, parsley, topped with pecorino cheese

Shortrib and Foie Gras Pelmeni
braised beef shortrib and foie gras filling, glazed with black truffles, butter, fine herbs

Chittara
handmade chittara spaghetti, roasted cauliflower florets, cauliflower sauce, parsley, bread crumbs, bottarga di muggine

Asparagus and Pecorino Risotto
vialoni nano rice, tender asparagus, pecorino cheese, mirepoix, truffle oil and crisp garlic

Prosciutto and Robiola Panzotti
sherry gastriche, butter glaze, grilled peach, wild arugula

Spaghetti alle Vongole
baby clams, white wine, garlic, parsley, olive oil and calabrian chili

ENTRÉE

Please select one

Herb Roasted Chicken Breast
*cheddar mashed potatoes, glazed thumbelina
carrots, chicken jus*

Slow Roasted Sirloin
*overnight cured choice sirloin, creamed corn,
spicy broccolini*

Halibut Saltimboca
*sage and prosciutto wrapped halibut,
green herb orzotto*

Branzino
braised cannellini beans, swiss chard, salsa verde

Hudson Valley Moulard Duck Breast
autumn vegetable farro, saba glaze

Steak Frites
*hanger steak with herb citrus butter, hand cut fries,
garlic aioli, housemade sundried tomato ketchup*

Pan Roasted Sea Scallops
*celery root puree, roasted cauliflower florets,
sultanas, capers, thyme, brown butter and parsley*

Apple, Bacon and Sausage Stuffed Pork Loin
*braised red cabbage,
caramelized onion mostarda*

Roasted Chicken Breast
*fried thigh, melted leeks, glazed thumbelina
carrots, creamy stone ground grits*

Braised Beef Boneless Shortrib
*red wine braised beef, garlic mashed potatoes,
maitake mushrooms, roasted cipollini onions and
bacon lardons*

DESSERT

Please select one

Banana Bread Pudding
toffee pecan ice cream

Key Lime Panna Cotta
coconut streusel, ginger whipped cream

Black Forest Mousse Tart
*rich chocolate mousse,
cherry brandy whipped cream, luxardo cherries*

Mixed Fruit Cobbler
*peach, apple and raspberries baked with a
coconut streusel topping served with ginger gelato*

Chocolate Peanut Butter Bombe
*cardamon marshmallow, peanut brittle,
vanilla sauce*

Apple Tart Tatin
*baked caramelized apple over flaky puff pastry,
cinnamon gelato*

Pumpkin Crème Brûlée
honey spice tuile

Pear & Almond Tart
*port poached pear, elderflower whipped
mascarpone, candied rosemary*

Sautéed Bananas with Ginger Cake and Gelato
*caramelized banana slices, warm ginger cake,
bourbon pecan gelato*

Fresh Berries
*seasonal berries served in a white chocolate cup,
berry sauce, agave whipped cream*