

## Appetizers

Maine Scallop Crudo	Winter Citrus	Leche de Tigre	Herbs	24
Foie Gras	Hazelnut	Pear	Sherry	29
Cauliflower Ravioli	Pecorino	Broccoli Rabe	Truffle	23
Endive	Blue Cheese	Bacon	Pepita	19

## Main Course

Duo of Cod	Spinach	Beurre Blanc	Roe	34
Seared Scallop	Sunchoke	Pickles	Chips	39
Cornish Hen	Carrot	Escabeche	Corn	36
Duo Of Beef	Potato	Mushroom	Demi	44
Vegetable Terrine	Chevre	Chickpea	Barley	29

## Desserts

Pear	Sable	Goat Cheese	Cream	19
Polenta Cake	Orange	Lavender	Coconut	19
Chocolate Panna Cotta	Hazelnut	Crème Anglaise	Tuile	19
Local Cheese with Assorted Accompaniments				24

**Executive Chef** Jose Ochoa

**Maitre 'D** Sven Smits

**Wine Director** Kathryn Snow