

GEM ROMAINE *with* celery, parmesan, bonito breadcrumbs & piment d'espette. 14

FALL SALAD *with* pears, prunes, rye croutons, *butter roasted* walnuts & bleu cheese. 15

BIGEYE TUNA *with* marinated beans, *crispy* country ham & *fermented* chiles. 16*

VENISON TARTARE *with* *cave-aged* cheddar, *pickled* apples, *spicy* kohlrabi, *seeded* rye & lime. 17*

slow roasted BEETS *with* blueberries, sheep's milk feta, amaranth granola & dill. 14

grilled OCTOPUS *with* *charred* eggplant, *pickled* peppers, chorizo, paprika & pears. 19

PARMESAN DUMPLINGS *with* chanterelle mushrooms, lobster cream & sherry. 18

RIGATONI *with* spicy duck ragout, ricotta salata, breadcrumbs & sage. 19

SPAGHETTI CHITARRA *with* *wild* porcini, *house cured* pancetta & *soft poached* egg. 20

FOIE GRAS SAUSAGE *with* *braised* beans, duck confit, bacon & herbs. 21

FARRO VERDE RISOTTO *with* matsutake mushrooms, pistachio & lemon. 26

roasted HALF CHICKEN *with* kabocha squash, maitake mushrooms & *smoked* egg yolk. 29

ARCTIC CHAR *with* *french* lentils, *toasted* almonds, *smoked* trout roe, *braised* carrots & curry. 36

butter poached ALASKAN HALIBUT *with* black rice, blood sausage, chanterelles & clams. 37

wood grilled SHORT RIB *with* *slow roasted* beets, *smoked* parsnip, *fermented* black garlic & tomato hollandaise. 38*

DINNER MENU autumn 2019

{ a portion of the proceeds of the Hawaiian Rolls will help support the Lynn Sage Foundation for the month of October }

snacks

HAWAIIAN ROLLS

house cultured butter, sea salt, saba. 9

BEAUSOLEIL OYSTER

fermented tomato, horseradish *shaved* ice. 4

{ *new brunswick* — *canada* }

CHICKEN LIVER PÂTÉ

dill waffle, crab apples, mustard. 14

'PATA CABRA' CHEESE

sweet pepper focaccia, banyuls vinaigrette, pears. 9

{ *washed rind*, *pasteurized goat's milk* — *quesos la pardina S.L., spain* }

the OYSTER PIE

crème fraîche, green apple, dill. 49

EXECUTIVE CHEF jimmy papadopoulos CHEF DE CUISINE devin kreller

**consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*