



DINNER

Starters (choose two)

seasonal vegetable soup

chicken matzoh ball soup family recipe

the wedge iceberg lettuce, bacon bits, great hill blue cheese dressing

baby kale salad baby chiogga beets, haricot vert, dill, black olive vinaigrette

endive salad baby arugula, d'anjou pear, spiced pecans, goat cheese, sherry vinaigrette

Mains (choose three)

risotto fava bean, artichoke, preserved lemon, parmesan, fines herbs, crispy leeks

spring vegetables hedgehog mushroom, swiss chard and spring onion casserole, braised endive, goat cheese polenta, fava bean tendrils and shaved fennel salad

pan roasted market fish braised fennel, spring garlic quinoa, salsa fresca

roasted organic chicken potato-leek bread pudding, porcini gravy, pickled wild mushrooms

braised lamb shoulder pappardelle pasta, warm olives, sorrel, mascarpone

½lb beef hamburger VT cheddar, apple wood bacon, caramelized onions, honey mustard, sesame seed bun, beer-battered pickle, truffle fries

grilled 8 oz bistro steak creamed spinach, au gratin potatoes, N.O. style steak sauce

Desserts (choose two)

warm apple pie sundae confit apples, ginger ice cream, flaky pie crust, cinnamon crème anglaise

pear cobbler poached pear baked in cake batter with crumble topping and vanilla ice cream

chocolate chip bread pudding rum-raisin ice cream, butterscotch sauce

red velvet cake cream cheese frosting, chocolate pearls, cinnamon crème anglaise

seasonal sorbet salty oat cookie

\$48 per person, plus beverage, tax, 20% service charge
menu subject to change due to seasonality