



"DELUXE" DINNER

Family Style Appetizers (choose two)

deviled eggs hard boiled egg, dried capers & garlic chips

artisanal american cheeses selected from small farmstead producers, served with house made jam

smoked whitefish brandade garlic toast soldiers, scallion-caper persillade

chicken fried oysters po' boy sauce

"tuna & crackers" ahi tuna tartare, tonnato sauce, white anchovy, housemade sesame crackers

parmesan truffle fries

Soup/Salad (choose two)

seasonal vegetable soup

chicken matzoh ball soup family recipe

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

little gem salad caper berries, croutons, parmesan, creamy caper dressing

baby arugula french beans, radish, carrot, dill, sherry-shallot vinaigrette

Mains (choose three)

spring vegetable brochettes roasted baby artichokes, morel mushrooms, turnips and beets, goat's milk ricotta fritter, chermoula, pea shoots

pasta primavera maltagliati pasta, tofu, fiddlehead ferns, pickled mushrooms, spring onion, basil butter

yellowfin tuna BLT with avocado on multigrain bread, truffle fries

crispy soft shell crab anson mill's grits, roasted asparagus, pickled ramps, tomato-tarragon puree

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

pan roasted halibut green garbanzo bean puree, fiddlehead ferns, turnips, fingerling potato

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

braised elysian fields lamb shoulder pappardelle pasta, crispy artichoke, sorrel, mascarpone

½lb beef hamburger vermont cheddar, apple wood bacon, sesame seed bun with truffle fries

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

Desserts (choose two)

nutella cheesecake hazelnut-graham cracker crust, marshmallow whip, mango puree, cocoa nibs

apple brown betty maple-cinnamon ice cream, butterscotch sauce

rhubarb-honey crisp ginger ice cream

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

seasonal sorbet salty oat cookie

\$58 per person, plus beverage, tax, 20% service charge
menu subject to change due to seasonality