

## Dinner

## JANUARY

Honey Oat Multigrain Bread, Maple Aji Dulce Butter	8
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	1
Beauregarde Sweet Potato, Labneh, Chili Crisp, Herbs	1
Fluke Crudo, Apple Espuma, Celery, Black Winter Truffle	3
Peekytoe Crab, Persimmon, Aji Dulce, Lemon, Delfino Cilantro	2
Celery Fennel Salad, Pear, Dates, Goat Gouda, Toasted Sunflower	2
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	2
Winter Chicories, Ember Squash Vinaigrette, Hidden Rose Apple, Pepitas	2
Cauliflower, Candied Pistachio, Calabrian Chili, Red Onion, Colatura, Lemon	2
Raven & Boar Pork Coppa, Wild Hive Navy Beans, Nduja, Grenada Pepper	4
Black Bass, Celery Root Chowder, Little Neck Clams, Smoked Bacon	4
Scallops, Carrot, Satsuma, Buckwheat	4.
Spelt Tortelloni, Caramelized Onion, Pork Consomme, Negi Scallion	3
Ricotta Agnolotti, Local Mushrooms, Mcgrath Goliath	3
Et Cetra Farm Brown Rice "Risotto", Koginut Squash, Toasted Seeds, Garleek	3
Li Duck Breast, Sunchoke, Hakurei Turnip, Quince	4
Millbrook Venison Striploin, Root Vegetable Gratin, Black Winter Truffle	5

## FEATURED FARMS

Veritas, Hudson Valley Fisheries, MX Morningstar, Thistle Pass, Wild Hive, Eckerton Norwich Meadows, Raven & Boar, Et Cetra, Yundwell, Home Farm

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions.

We are more than happy to accommodate your needs.