



DINNER



APPETIZERS & SALADS

WARM SELECTION OF BREADS

house made rolls, local sesame bread, cultured butter (G)

WAGYU BEEF CARPACCIO

basil, compressed apple, pecorino cheese, garlic tuile (G.R.)

ROASTED LOCAL BEETS

dates, walnuts, xeres vinegar (V.N.)

CHAR-GRILLED PRAWNS

harissa butter, singed lemon (S)

CREAM OF LEEK SOUP

Yukon potato, Calabrian chili, lemon (V)

RED SNAPPER CRUDO**

kombu cured, smoked soy sauce, pickled daikon radish (R)

PUGLIAN BURRATA

local stone fruit, Vermont maple syrup, spelt polenta bread (V.G.)

LITTLE GEM CAESAR SALAD

baby gem, avocado, toasted breadcrumbs (G.V.)

FARMER'S MARKET MELON

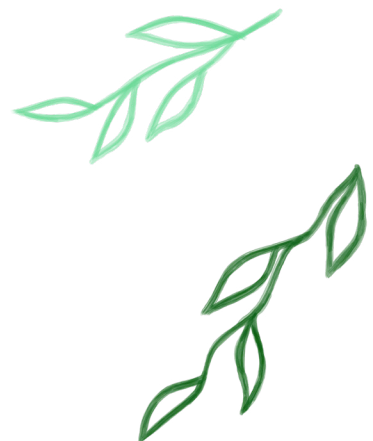
Serrano ham, crème fraîche, smoked pimentón

CHARRED GREENS

grilled endive, summer vegetables, cilantro vinaigrette (V.G.)

ADD

steak salmon** grilled prawns** chicken



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ENTRÉES

ROASTED SEA SCALLOPS**

creamed local corn, jalapeno jam, pickled tomatoes (S.A.)

ROASTED ARCTIC CHAR**

spiced fennel salad, heirloom tomatoes, asparagus (A)

SLOW-COOKED BLACK COD

tender leeks, purple fingerlings, Sicilian pistachio emulsion (S.N.A.)

WHOLE GRILLED DORADE**

charred shishito gremolata, wilted dandelion greens, lemongrass vinaigrette

HERITAGE CHICKEN

sofrito polenta, summer vegetables, aji verde

SNAKE RIVER FARMS FILET

galette potatoes, creamed spinach, green peppercorn emulsion (A)

GRILLED LAMBCHOPS

mint, red onion, labneh

ROHAN DUCK BREAST

broccoli rabe, apricot chutney, tamarind soy dressing (G.A.)

CASHEW NUT CURRY

crispy tofu, summer squash, eggplant (V)

YUKON GOLD POTATO GNOCCHI

dungeness crab, espelette pepper, charred corn (S.G.A.)

RIGATONI BOLOGNESE

beef, veal, parsley, parmesan (G.A.)

MUSSEL AND CLAM RADIATORI**

white wine, saffron emulsion, soft herbs (G.S.A.)

CORN AGNOLOTTI

chanterelles, chives, parmesan, black truffle (G.V.)

SIDES

ROASTED MAITAKE MUSHROOMS (V)

CHARRED LOCAL CORN (V)

CHARRED BROCCOLINI (N.V.)

SHOESTRING FRIES (V)

POMME PURÉE (V)

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