

## ENTRÉES

### VEGETABLE PANACHÉ

*quinoa pilaf, wilted spinach, cauliflower steak, baby carrots, haricots verts* (GF)

### ORGANIC SALMON

*seared, red quinoa risotto, oyster mushrooms, Pommery mustard sauce* (GF)

### LOBSTER

*Nova Scotia, roasted, savoy cabbage, mirepoix, lobster-cider consommé* (GF)  
*\$10 supplement*

### TUNA

*grilled, coconut sticky rice, avocado, shiitake mushrooms, ginger vinaigrette* (GF)

### SEA BASS

*seared, lobster tomato risotto, baby leeks, artichoke chips, lobster emulsion* (GF)

### PORK

*Berkshire chop, broccoli rabe, potato pancake, chorizo brunoise, celery root chips*

### LAMB

*roasted rack, lollipop kale, baby turnips, Romanesco, harissa*  
*\$10 supplement*

### BEEF

*filet mignon, potato purée, baby carrots, mushroom marmalade* (GF)

### ORGANIC CHICKEN

*grilled breast, crispy thigh, baby delicata squash, wild rice, consommé*

### CALF'S LIVER

*bacon-onion tartlet, haricots verts, cassis sauce*

\$73.00 per person

Three-Course Prix Fixe: Choice of Appetizer, Entrée, Dessert, and  
Freshly Brewed American Coffee or Tea  
(Exclusive of sales tax and gratuity)

## APPETIZERS

### PUMPKIN SOUP

*creamless purée, chestnuts, apples, chives* GF

### CRAB CAKE

*jumbo lump, poached shrimp, blood orange segments, lemon remoulade*

### TARTARE

*yellowfin tuna, cucumber, sesame seeds, crispy phyllo, Asian marinade*

### OCTOPUS

*grilled, potatoes, preserved lemon, niçoise olives, olive oil* GF

### LOBSTER CHOWDER

*Kaffir lime, coconut, lemongrass* GF

### SCALLOPS

*seared, spaghetti squash, lemon-soy emulsion* GF

### FRESH BACON

*house cured, apple quince jam, sunflower seeds, apple chip* GF

### SHORT RIB TORTELLINI

*house made, sunchoke coulis, black truffle emulsion*

## SALADS

### ENDIVE SALAD

*herbed goat cheese, golden beets, pecans, apple cider vinaigrette*

### NANCY SALAD

*romaine, endive, arugula, tomatoes, sherry vinaigrette*

### LITTLE GEM BLT

*bacon, avocado, red pepper, cucumber, shallots, red wine vinaigrette* GF

### CHOPPED VEGETABLE SALAD

*romaine, jicama, broccoli, roasted peppers, lemon vinaigrette, ricotta salata* GF