

## ENTRÉES

### VEGETABLE PANACHÉ 33-

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

### ORGANIC SALMON 38-

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

### LOBSTER 44-

*Nova Scotia, roasted, savoy cabbage, mirepoix, lobster-cider consommé* (GF)

### TUNA 38-

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

### SEA BASS 38-

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

### PORK 36-

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

### LAMB 44-

*roasted rack, lollipop kale, baby turnips, Romanesco, harissa*

### BEEF 42-

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

### ORGANIC CHICKEN 35-

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

### CALF'S LIVER 35-

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

## THE LOFT

*Private Dining for fifteen to thirty  
perfect menu, impeccable service, an unforgettable experience*

## APPETIZERS

### PUMPKIN SOUP 16-

*creamless purée, chestnut, apples, chives* (GF)

### CRAB CAKE 20-

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

### TARTARE 18-

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

### OCTOPUS 20-

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

### LOBSTER CHOWDER 18-

*Kaffir lime, coconut, lemongrass* (GF)

### SCALLOPS 20-

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

### FRESH BACON 17-

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

### SHORT RIB TORTELLINI 17-

*house made, sunchoke coulis, black truffle emulsion*

## SALADS

### ENDIVE SALAD 14-

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

### NANCY SALAD 13-

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

### LITTLE GEM BLT 14-

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

### CHOPPED VEGETABLE SALAD 14-

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