

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)

SHRIMP 20-

crab meat spring roll, warm shrimp, avocado, hearts of palm, house made cocktail sauce

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)