

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, snow peas, spring ramps, lobster consommé (GF)

TUNA 38-

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

SEA BASS 38-

seared, lobster tomato risotto, baby leeks, marinated vegetables, lobster emulsion (GF)

PORK 36-

Berkshire chop, broccoli rabe, potato pancake, chorizo brunoise, zucchini chips

LAMB 44-

roasted rack, asparagus, smashed potato strudel, chimichurri, oven dried tomatoes

BEEF 42-

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

ORGANIC CHICKEN 35-

grilled breast, crispy thigh, baby broccolini, spring onion, 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

SWEET PEA SOUP 16-

creamless purée, morels, mint, confit tomatoes (GF)

CRAB CAKE 20-

jumbo lump, poached shrimp, fava beans, 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, zucchini spaghetti, lemon-soy emulsion (GF)

FRESH BACON 17-

house cured, grilled ramps, pickled fennel, rhubarb coulis (GF)

SHORT RIB TORTELLINI 17-

house made, sunchoke coulis, black truffle emulsion

SALADS

ENDIVE SALAD 14-

herbed goat cheese, roasted 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)