

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, snow peas, spring ramps, lobster consommé (GF)
\$10 supplement

TUNA

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

SEA BASS

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

PORK

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

LAMB

roasted rack, asparagus, smashed potato strudel, chimichurri, oven dried tomatoes
\$10 supplement

BEEF

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

ORGANIC CHICKEN

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

CORN SOUP

creamless purée, asparagus, confit tomatoes, shishito peppers GF

CRAB CAKE

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

FRESH BACON

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

SHORT RIB TORTELLINI

house made, sunchoke coulis, black truffle emulsion

SALADS

ENDIVE SALAD

herbed goat cheese, roasted 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