

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, summer succotash, Thai lobster broth (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, baby kale, chorizo, fried green tomato, potato gnocchi

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, braised thigh, warm tomato gazpacho, new potatoes

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 figs, green tomato, pomegranate juice (GF)

SHORT RIB TORTELLINI

house made, smashed sweet peas, black truffle emulsion

SALADS

ENDIVE SALAD

roasted plums, pistachios, warm goat cheese fritter, 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)