



RESTAURANTWEEK
LUNCH

Appetizers

Parsnip Soup

Apple / Hazelnut / Prosciutto / Chive Oil

Arctic Char Crudo

Horseradish Yogurt / Trout Roe / Dill / Pumpnickel

Baby Beet and Grapefruit Salad

Feta Cheese / Pecan / Mint / Mâche

Entrees

Amish Country Chicken

Fregola / Moroccan Spices / Medjool Date / Apple / Marcona Almond / Beldi Olive

Atlantic Hake and Shellfish Curry

Littleneck Clams / Mussels / Carrot / Coconut / Lemongrass / Cilantro

Wild Mushroom Farrotto

Parsnip / Parmesan / Maple / Pickled Shallot

"Ribollita" Tuscan Bean Stew

Berkshire Sausage / Lacinato Kale / Cannellini Bean / Rustic Sourdough

Desserts

Flourless Chocolate Cake

Banana / Sour Cherry / Hazelnut / Aleppo Pepper

Creamsicle Ice Cream Terrine

Blood Orange / Tangerine / Millet / Pink Peppercorn

Passion Fruit Pudding

Pineapple / Mango / Coconut / Cilantro

\$24.07

Available 01/30 - 02/10



As we are seasonal and locally sourced,
our menu is subject to change

Executive Chef Jeremy Bearman
Executive Pastry Chef James Distefano



RESTAURANTWEEK DINNER

Appetizers

Parsnip Soup

Apple / Hazelnut / Prosciutto / Chive Oil

Arctic Char Crudo

Horseradish Yogurt / Trout Roe / Dill / Pumpnickel

Baby Beet and Grapefruit Salad

Feta Cheese / Pecan / Mint / Mâche

Entrees

Amish Country Chicken

Fregola / Moroccan Spices / Medjool Date / Apple / Marcona Almond / Beldi Olive

Herb Crusted Atlantic Hake

Caramelized Onion / Baby Turnip / Yogurt Gribiche / Red Cabbage-Riesling Vinaigrette

Spaghetti alla Chitarra

Maine Lobster / Preserved Jersey Tomato / Santa Barbara Sea Urchin / Basil

Wild Mushroom Farrotto

Parsnip / Parmesan / Maple / Pickled Shallot

Desserts

Flourless Chocolate Cake

Banana / Sour Cherry / Hazelnut / Aleppo Pepper

Creamsicle Ice Cream Terrine

Blood Orange / Tangerine / Millet / Pink Peppercorn

Passion Fruit Pudding

Pineapple / Mango / Coconut / Cilantro

\$35.00

Available 01/30 - 02/10



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