



STARTERS

Wild Mushroom Bisque

Crouton - Creme Fraiche - Parsley - Truffle Oil

Love & Rocket Salad

Arugula - Feta - Fennel - Sherry Vinaigrette - Preserved Lemon

Baby Wedge Salad

Tomato - Blue Cheese - Bacon - Egg - Buttermilk Dressing

Cheese Plate

Selection of Domestic & Imported Cheeses - Nuts - Toast - Jam

Beef Carpaccio

Quail Egg - Shallots - Capers - Truffle Aioli - Parmesan - Crostini

Ahi Tartare

Avocado - Mango - Creme Fraiche - Caviar - Curry Oil - Plantain Chip

½ Lobster Thermidor

Blue Crab - Brie - Bechamel - Basil Oil

Locally Inspired Cuisine – Modern Taste – Historic Charm



MAIN

Three Cheese Agnolotti

Mushrooms - Spinach - Squash Pappardelle - Heirloom Tomato Sauce

Coffee Rubbed Pork Tenderloin

Sweet Potato Hash - Apple Cider Gastrique - Green Apple Salad

Salmon

Smashed Cauliflower - Asparagus - Orange Beurre Blanc

Diver Scallops

Couscous - Cauliflower Puree - Mushrooms - Spinach - Smoked Bacon - Balsamic Reduction

Duck - Duck - No Goose

Duck Confit - Duck Breast - Gooseberry

NY Striptease

Roasted Garlic - Potato Puree - Veal Glaze - Candied Bacon

Filet Mignon

Spinach Whipped Potato - Fungi - Haricots Verts - Demi Glaze

Catch of the Day