

# dinner



market table

## first

- Seasonal Fruit & Veggies trio of simple market salads 12
- Roasted & Grilled Beets za'atar-lime yogurt, mint, pickled onions, toasted pistachio 17
- Honeycrisp Apple & Squash Salad green goddess, aged cheddar, radicchio 16
- Pressed Duck Confit Pavé kumquat-pink peppercorn chutney, mâche, hakurei turnips 18
- Crispy Clam Strip Salad pea shoots, castelfranco, creamy coriander dressing 17
- Ricotta Gnocchi delicata squash, kale, maple, sage-pumpkin seed brown butter 19
- Warm Shaved Brussels & Oyster Mushroom Salad\* fried organic egg, aleppo pepper, pancetta crumbs 17
- Marinated Hamachi Crudo\* truffled soy vinaigrette, green onion, shaved ninja radish, ginger 21

## second

- Grilled Arctic Char\* pommes fondant, braised greens, passion fruit vinaigrette, black olive oil 36
- Za'atar Cauliflower toasted almonds, root vegetable purée, arugula, watermelon radish 24
- Sautéed Skate Wing marble potatoes, gulf shrimp, wilted spinach, smoked tomato broth 35
- Pan Crisped Bell & Evans Chicken black lentils, butternut squash, lardons, garlic jus 28
- Stuffed Hampshire Pork Porchetta\* hazelnuts, pear, sweet onions, grilled chicory, madeira jus 33
- Lemon Garlic Herb Grilled Whole Fish spicy sicilian-style escarole, fennel, golden raisins 36
- Braised Creekstone Farms Angus Short Rib herbed pappardelle, roasted roots, meyer lemon gremolata 38
- Black Sea Bass\* buttered basmati, charred mango, puffed rice, coconut curry 41

## for the table

- Sunchoke Gratin gruyère, celery root, blood orange, thyme 12
- Roasted Rainbow Carrots spiced yogurt, pistachios 11
- Super Green Kale cream, nutmeg, fontina 12
- Old Bay Spiced Fries cocktail sauce 8
- Crispy Mushroom Polenta tomato provençal 11
- Brussels Sprouts & Butternut Squash pickled pears, sage 13

*Jim Armstrong*  
Chef de Cuisine

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.