



market table

Valentine's Day

first course

choice of

Ginger Marinated Day Boat Fluke Crudo
truffled soy vinaigrette, chives, crispy leeks

Half-Dozen Iced Wellfleet Oysters
champagne-chili mignonette, lemon

Ricotta Gnocchi
sausage ragu, turmeric braised fennel

Market Beets & Goat's Cheese Salad
horseradish crema, hazelnuts, soft herbs

Roasted Long Island Duck & Kale Soup
kabocha squash, rich bone broth, cracklings

second course

choice of

Pan Roasted Atlantic Codfish
long island littleneck chowder, melted leeks, bacon

Grilled Arctic Char
blood orange, hearts of palm, castelvetrano olives, campari emulsion

Braised Creekstone Farms Angus Short Rib
potato-fontina fondue, wilted spinach, horseradish crumbs

Pan Crisped Half Bell & Evans Chicken
winter truffles, mushroom risotto, baby bok choy

Petit Filet Mignon *\$12 supplement*
maine lobster & sweet onion homefries, bordelais

desserts

choice of

Dark Chocolate Ganache Tart
salted caramel popcorn, toasted marshmallow gelato

Crème Fraîche Panna Cotta
blood orange, sicilian pistachio, basil syrup

Gelato & Sorbet
two scoops

Apple Pie
brown butter caramel, earl grey gelato

Hazelnut Cheesecake
chocolate cookie crust, dark chocolate sorbet

\$75 per person

Mike Price & Joey Campanaro