

## S t a r t e r s

**Soup of the moment \$12**

market inspired

**House made mozzarella salad \$13**

heirloom tomato, asiago and 25 year old balsamic

**Mushroom cannelloni \$14**

spinach fondue, escargot and baby arugula

**Searred Hudson Valley foie gras \$21**

fig chutney, candied walnuts and ginger snap tuile

**Twice baked cheese soufflé \$15**

mushroom, English pea and parmesan velouté

**Tortelli of oven roasted pumpkin \$15/26**

amaretti biscuit, sage and brown butter emulsion

**Prosecco risotto \$16/28**

baby octopus, Key West prawn and scallop

**Ahi tuna Bolognese \$16/28**

herb tagliatelle, grated Parmigiano Reggiano and red wine jus

split charge of \$10

an 18% service charge will be added to your final bill

## E n t r é e s

### Grilled line caught swordfish \$29

olive oil potato purée, garlic spinach and lemon caper sauce

### Butter poached Maine lobster \$41

crispy pork belly, butternut squash gnocchi, mushroom and red wine fume

### Five spice organic Irish salmon \$32

beluga couscous, creamy leeks, tomato and steamed clams

### Pan seared diver scallop \$33

baby calamari, cauliflower, caper raisin purée and shellfish velouté  
seared foie gras supp. \$15

### Ellensburg lamb osso bucco \$31

seared breast, creamy polenta, baby vegetables and harissa jus

### Hudson Valley duck breast \$36

dolce forte spiced rub, confit leg ravioli, le puy lentils and spaghetti squash

### 12 oz. prosciutto wrapped veal chop \$41

sweetbread saltimbocca, fingerling potato, seasonal mushroom and veal jus

### Snake River Farms wagyu beef tenderloin \$38

braised oxtail, potato purée, horseradish, and tempura velvet piopinni  
seared foie gras supp. \$15

### Sides \$7

Jumbo asparagus

Truffled spaghetti squash

Sautéed seasonal mushrooms

Crispy fingerling potatoes

Olive oil potato purée

Garlic spinach

Lyonnaise cabbage