



Starters & Salads

Green Tea and Lavender Gazpacho

Diced cucumbers, heirloom tomatoes, green onions, and celery in a green tea and lavender-scented broth. Served chilled and topped with shaved fennel. \$8

Wild Boar

Mushroom caps stuffed with wild boar sausage, topped with a juniper berry demi-glace, habañero jack cheese, and micro cilantro. \$16

Poke

Diced tuna tartare stacked with diced cucumber, mango, tomato, and avocado, then drizzled with soy ponzu dressing and nori chips. \$15

Prosciutto

Baby greens, topped with shaved prosciutto, grilled asparagus, fried capers, and shaved parmesan cheese, drizzled with a lemon-oregano vinaigrette. \$12

Wedge

A fresh bibb lettuce wedge, poached pears, goat cheese, and chopped walnuts with a white balsamic dressing. \$9

Foie Gras

Seared Hudson Valley foie gras, served over savory bread pudding and topped with a passion fruit coulis. \$18

Mushroom

Wild local mushrooms puréed to a creamy bisque, drizzled with white truffle oil, and topped with portobello bacon and chives. \$10

Fig

Baby arugula tossed with black mission figs, heirloom tomatoes, shaved fennel, and roasted sweet pepper vinaigrette. \$9

Entrées

Lamb

A 14-ounce lamb shank, braised with citrus & rosemary, topped with currant demi-glace. Served with wild rice pilaf and grilled asparagus. \$35

Pork

Jerk-marinated 12-ounce pork chop, grilled and served over chorizo sweet mash and sautéed Brussels sprouts, then topped with apple gastrique and portobello bacon. \$29

*18% service charge added for parties of five or more.
Split plate charge: \$5. Corkage fee: \$10*

Ahi

Nori-crusted ahi seared rare, served over green tea-scented jasmine rice and steamed baby bok choy, and drizzled with orange-ginger sauce. \$31

Filet

Grilled 7-ounce filet of beef, topped with a cipollini demi-glace, with roasted fingerling potatoes, rainbow carrots and blue cheese fritters. \$40

King Salmon

Cedar-planked local king salmon served with forbidden rice and sautéed spinach, topped with crisp caper raisin sauce and fried leeks. \$38

Venison

Grilled Durham Ranch venison tenderloin, topped with a juniper berry demi-glace and crisp ranch onions, with sweet potato gratin and sautéed baby vegetables. \$45

Chicken

Roasted free-range airline chicken breast, served with house-made roasted garlic and cream cheese raviolis, and almond-coated broccolini, topped with a roasted red pepper-cream sauce. \$29

Porterhouse

Grilled 24-ounce porterhouse, served with hasselback potatoes, sautéed green beans, and a garlic-herb compound butter. \$76

Lentils

Spiced lentil cakes served with grilled baby vegetables and wild mushroom-tomato compote. \$22

Fresh Catch

Today's fresh fish selection, with fresh local ingredients. Market Price.

Desserts

Brûlée

Mandarin scented crème brûlée torched to perfection with crisp lady fingers, and orange segments. \$9

Mousse

White chocolate, dark chocolate, and raspberry mousses layered and garnished with fresh berries and raspberry coulis. \$10

Tart

Sweet flaky tart shell filled with fresh pastry cream and seasonal berries served with raspberry sorbet. \$9

Doughnuts

Warm sugar doughnuts dusted with cinnamon and served with a smooth coffee panna cotta and drizzled with an espresso crème anglaise. \$9

Chocolate

A freshly baked warm chocolate cake with a soft center, served with a butterscotch crème anglaise and vanilla bean ice cream. (Please allow 15 minutes to prepare) \$12