

LUNCH

Please advise your server of any food allergies.

Appetizers

WILD MUSHROOM SOUP \$14

Caramelized Honeynut Squash, Porcini Crisp, White Truffle Oil

FARMER'S KOMBOCHA \$15

Mesclun, Fine Herbs, Pumpkin Chips, Mandarin Dijon Reduction

NOVA SCOTIA SALMON TARTARE \$19

Sorrel Crème Fraîche, Salmon Roe, Sturgeon Caviar, Potato Crisp

CHEVRE CROQUETTE \$17

Red & Golden Baby Beets, Muscat Finger Grapes, Blood Orange Coulis

KALE & AVOCADO \$16

Pine Nuts, Mustard Flowers, Cucumber, Key Lime Dijon Vinaigrette

POACHED APPLE SALAD \$16

Petit Greens, Nasturtium Flowers, Star Anise Walnut Vinaigrette

DESSERT

CARAMEL APPLE CAKE

Pomegranate Jam, Orange Foam, Filo Crisp

SOMMELIER LUNCH SELECTION

LIEB CELLARS CHARDONNAY

NORTH FORK OF LONG ISLAND, 2018

\$12 GLASS / \$39 BOTTLE

PELLEGRINI MERLOT

NORTH FORK OF LONG ISLAND, 2014

\$12 GLASS / \$39 BOTTLE

PASTAS

RIGATONI POMODORO \$23

Artisanal Ricotta, Basil Oil

RISOTTO \$23

Green Asparagus, Baby Corn, Squash Blossom, Patty Pan

VEGETABLE SPAGHETTI \$25

Zucchini, Carrots, Yellow Squash, Kale, Pesto, Yellow Pepper Nage, Summer Truffles

GREEN PEA TORTELLINI \$26

Black Truffle Peelings, Pecorino Tartufo, Tarragon Oil

SEAFOOD RAVIOLI \$26

Lobster, Scallops, Rock Shrimp, Black Garlic, Yellow Pepper Coulis, "Ratatouille"

MAIN COURSES

PETITE FILET MIGNON \$34

Home Fries, Charcuterie Sauce, Petit Greens

SCOTTISH SALMON \$31

Artichokes, Chanterelles, Pernod Beurre Provençal

ORGANIC CHICKEN À LA FINANCIÈRE \$29

Sweet Potato Purée, Romanesco Cauliflower

BRANZINO \$30

Jamon Serrano, Fava Bean and Leaves, Corn Velouté

ENDIVE AND APPLE SALAD \$18

Gorgonzola Dolce, Pomegranate Vinaigrette

Sliced Steak \$8

Chicken \$7

JUMBO LUMP CRAB CAKE \$25

Jicama and Watermelon Radish, Mache, Roasted Poblano Aioli

QUINOA TUNA NIÇOISE \$29

Seared Tuna loin, Black Olive, Fingerling Potato, Haricot Vert, Quail Egg, White Balsamic Vinaigrette

SANDWICHES**CAPRESE SANDWICH \$18**

Kale Pesto, Fresh Mozzarella, Tomato, Basil, Country Bread, House Fries, Mixed Greens

CHICKEN AVOCADO SPINACH WRAP \$19

Tomato, Bacon, Fontina Cheese, Lemon Aioli, House Fries, Mixed Greens

TOMATO BISQUE & GRILLED CHEESE \$19

Aged Gruyere, Fontina, Cheddar, Truffle Butter & Petit Greens

KOBE BEEF BURGER \$25

Foie Gras Mousse, Tomato-Fig Marmalade, Aged Asiago, Truffle Aioli, Steak Fries

SALMON BURGER \$22

Piquillo Pepper, Charred Red Onion, Feta, Meyer Lemon Aioli, House Fries, Mixed Greens

BLACK ANGUS WHITE CHEDDAR BURGER \$22

Caramelized Onions, Applewood smoked Bacon, House Fries