



◆ FIRST COURSE ◆

CURED HUDSON VALLEY TROUT

PICKLED RAMPS, CREME FRAICHE, TROUT ROE, DILL, PUMPERNICKEL BAGEL

CITRUS & LOCAL MOZZARELLA

HEIRLOOM TOMATO RELISH, WATERCRESS, MINT, VIOLAS

GRILLED QUAIL

CRISPY PARSNIPS, APPLE, PROSCUITTO, FRISEE, BROWN BUTTER VINAIGRETTE

◆ SECOND COURSE ◆

SLOW ROASTED PORK BELLY

HOME-MADE RIGATONI, ENGLISH PEAS, GREEN GARLIC, CURED LEMON

CRISPY SPANISH OCTOPUS

CONFIT MARBLE POTATOES, OLIVE RELISH, PEPPADEW, PARSLEY CHIMICHURRI

GRILLED ASPARAGUS

SMOKED SHIITAKE MUSHROOM, ROMESCO, SESAME SEED, QUAIL EGG

◆ THIRD COURSE ◆

STRAWBERRY SHORTCAKE

.....
EXECUTIVE CHEF

BRYON LOPEZ
.....

FEATURED WINES

WHITES

ALVERDI, PINOT GRIGIO, ITALY, '23 | 50.

CARTA VIEJA, SAUVIGNON BLANC, CHILE, '24 | 42.

THORIN, CHARDONNAY/GRENACHE BLANC, FRANCE, NV | 52.

by the bottle

magnum's | 1.5L

REDS

MARK WEST, PINOT NOIR, CALIFORNIA, NV | 67.

DONINI, MONTEPULCIANO, ITALY, '23 | 45.

J.W. MORRIS WINERY, CABERNET SAUVIGNON, CALIFORNIA,
NV | 39.

\$72 PER GUEST + TAX & SERVICE

[menu subject to changes | dietary restrictions can be accommodated - menu modifications are politely declined]