



WINTER

cauliflower gratin

baguette crouton, whole grain mustard

veal sweetbreads

stewed lentils, hazelnut-balsamic brown butter

roasted chatham cod

cipollini onions, roasted sunchokes, chestnut cream

grilled venison loin

warm black chickpea-cranberry bean salad, roasted parsnips, sweet garlic puree

potato gnocchi

roasted root vegetables, fresh thyme, mushroom broth

wild striped bass

local carrots and parsnips, curried mussel chowder

domestic all natural lamb loin

braised beef short ribs, roasted salsify, thyme reduction

roasted duck breast

butternut squash puree, collard greens, applewood smoked bacon sauce

tasmanian sea trout

pickled baby red beets, braised endive, cavaillon-horseradish emulsion

roasted chicken

fingerling potatoes, lemon spinach, apple-rosemary sauce

pan roasted hake

braised fennel purée, rainbow chard, truffle-brown butter

sautéed duck breast

rapini, celery root purée, citrus salad, locust blossom honey gastrique

braised vermont suckling pig

collard greens, roasted shallots, braising jus

sautéed maine diver scallops

salt cod brandade, lobster broth

pan roasted wild striped bass

bouchot mussels, coconut-curry broth

white bean stew

sautéed leeks, garlic confit, spinach purée

sautéed domestic lamb loin

roasted red beets, garlic spinach, broken olive vinaigrette

pan roasted wild sockeye salmon

roasted d'anjou pears, tarragon pesto, cantaloupe reduction