

Chef's Signature Tasting Menu

Bacon & Eggs
robbiolla rochetta, chanterelles

Chilled Beau Soleil Oysters
ponzu gelée, ginger granita

Lobster Spaghetti alla Chitarra
sea urchin, calabrian chilis, botarga di tonno

Wild John Dory
smoked potato puree, black trumpets in red wine

Trio of Berkshire Pork
heirloom grits, pickled radishes, grain mustard, watercress

Artisan & Farmstead Cheeses
spiced quince, wild local honey

Hazelnut Semifreddo
warm bittersweet chocolate sauce

CHEF BRIAN LEWIS