

## FIRST COURSES

Crudo of Japanese Hamachi

*santa barbara uni, american osetra caviar, yuzu*

Roots, Shoots, Fruits & Leaves

*goat's cheese, medjool dates, ice wine vinaigrette*

Razor Clams alla Plancha

*meyer lemon, fennel, parsley, garlic crumbs*

Citrus Cured Portugese Sardines Sott' Olio

*vegetable escabeche, smoked paprika, salsa verde*

Nantucket Bay Scallops

*kabocha squash, galla apple, meyer lemon, brown butter*

Sunchoke Risotto

*wild mushrooms, pecorino romano*

## HANDMADE PASTA

Soft Farm Egg Raviolo

*robbiolla rochetta, spinach, pancetta, sage crumbs*

Hand-Cut Smoked Pasta

*salt cured egg, guanciale, anchovy, pecorino fiore*

Fettuccine Nero e Oro

*manila clams, chorizo, crisp garlic*

Lobster Spaghetti alla Chitarra

*sea urchin, calabrian chilis, botarga di tonno*

Tortelloni di Zucca

*pumpkin, sage, hazelnuts, balsamic brown butter*

## MAIN COURSES

Black Bass Roasted in Black Olive Oil

*saffron faronetta, black olive tapenade, fennel*

Maine Lobster Poached in Vanilla Butter

*spiced quince, pickled chanterelles, red swiss chard*

Wild Dover Sole Meunière

*celery root mousseline, grapes in verjus, marcona almonds*

Cervena Venison Roasted in Juniper Oil

*chestnuts, red cabbage, bacon, licorice, rutabaga*

Pennsylvania Duck Breast in Aromatic Spices

*parsnip purée, burnt orange, sicilian pistachios, duck confit*

Wagyu Beef Tenderloin & Short Rib

*fourme d'ambert, dried cherry, walnut, watercress*

