

## small plates

### WILD MUSHROOM AGNOLOTTI

*truffle pecorino, brandy cream sauce, tuscan kale*  
14

### SCALLOPS

*red wine braised salsify, persimmon, hazelnuts, pancetta*  
16

### CAULIFLOWER VELOUTE

*herb oil, pickled heirloom cauliflower, naan crisps*  
12

### CRAB AND SHRIMP

*poached shrimp, crab salad, roasted roma-horseradish purée, celery salad*  
16

## from the field

### BURRATA AND EGGPLANT

*aged balsamic, mixed greens, slow roasted heirloom tomatoes and eggplant, basil, extra virgin olive oil*  
10

### APPLES AND STRAWBERRIES

*pickled apple, roasted cashews, champagne-strawberry vinaigrette, arugula, feta cheese*  
10

## large plates

### LAMB CHOPS

*creamy polenta, honey gremolata, roasted cipollini onions*  
30

### WILD STRIPED SEA BASS

*red pepper nage, basmati rice cake, thai basil, pickled carrots*  
28

### SURF AND TURF

*filet and lobster ravioli, hen of the woods mushrooms, sweet potato purée, madeira jus*  
40

### DUCK BOLOGNESE

*house-made pappardelle pasta, celery root, parmesano reggiano, aged sherry*  
26

### ROASTED SPAGHETTI SQUASH

*ancho pepper cauliflower cream sauce, roasted red onion, cherry tomatoes, cumin oil*  
21

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR RESTRICTIONS  
WE ARE A CASHLESS VENUE - VISA, MASTERCARD, DISCOVER & AMERICAN EXPRESS ARE ACCEPTED  
IF YOU WISH TO LEAVE A TIP, IT MUST BE PAID BY CREDIT OR DEBIT CARD