

Shared Plates

- Maine Oysters on the Half Shell served Traditional (42 a dozen 21 half dozen)
Maine Oysters on the Half Shell served Contemporary (48 a dozen 24 half dozen)

Appetizers

- Torched Mackerel Ajo Blanco Grapes Herbs 24
Chicories Squash Chevre Oaked Balsamic 19
Pork Belly Fresno Pork Broth Cabbage 22
Cured Duck Breast Fennel Orange Frisée 23
Butternut Squash Velouté Coconut Pepita Pancetta 19

Comfort Food

- Charred Leeks and Potato Tarte Flambe with Burgundy Truffle 18

Main Course

- Nordic Salmon Farro Tahini Root Vegetables 36
Black Garlic Bucatini Confit Duck Egg Yolk Bottarga 37
Grilled Flat Iron Wagyu Potato Burgundy Truffle Broccolini 41
Vegan Mushroom Tartlet Sundried Tomatoes Kale Fingerling 28
Poached Monkfish Saffron Chorizo Casava 32

Comfort Food

- Fideos with Chicken Thigh, Chorizo, and Mushrooms 25

Desserts

- Apple Tarte Tatin Miso Caramel Maple 18
Pumpkin Mousse Pepita Cranberry Hazelnut 19
Flourless Chocolate Cake Ganache Cinnamon Chili 19
Local Cheese with Assorted Accompaniments 24