

PETITS PLATS À PARTAGER

- Jumbo Lump Crab Beignets with Fresno chili rémoulade · 15
Oysters Du Jour with mignonette & cocktail sauce* · 20
Bigeye Tuna "Saisi" with avocado, blood orange & yuzu citronette* · 18
Pâté Maison with cornichons & Dijon mustard · 14
Artichoke Vinaigrette with quinoa, roquette & Raoul's dressing · 15
Satur Farms Squash Blossoms with local chèvre & romesco · 16

entrées

- Chilled Corn Soup with Maine lobster, avocado & radish sprouts · 17
Market Greens with farm radish & Hidden Spring's sheep feta · 13
Vine Ripened Tomato Salad with local chèvre & sourdough croutons · 15
Frisée with lardons, pistachios, & poached farm egg* · 16
Grilled Octopus with artichoke confit, olives & saffron-fennel purée · 18
Steak Tartare with quail egg & cornichon salad* · 19
La Belle Farms Foie Gras with Clingstone peach, grilled corn & lamb's quarters* · 28

plats principaux

- Sfoglioni Mezze Rigatoni with Provençale Ratatouille, espelette, Vermont chèvre & wild arugula · 26
Roast Skate with local corn, Summer truffle, fava beans & chanterelles* · 32
Crispy Soft-shell Crabs with roast asparagus, green tomato, purslane & dill rémoulade* · M/P
Wild Striped Bass with golden zucchini, Gaeta olive & sauce vierge* · 40
Parmesan Crusted Cod with baby spinach, chorizo & preserved lemon & almond puree* · 34
Organic Roast Chicken with garlic scape, Yukon potato, zucchini & fine herb chimichurri · 28
Colorado Rack of Lamb with Italian dandelion, Beluga lentils & lamb jus* · 54
Steak au Poivre with hand cut pommes frites* · 48

LEGUMES

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| Haricots Verts with shallots · 8 | Roasted Baby Beets with Farm yogurt · 8 |
| Quinoa Vinaigrette · 8 | Baby Spinach · 8 |
| Petite Green Salad · 8 | Pommes Mousseline · 8 |
| Pommes Frites · 8 | Watercress Salad · 8 |

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.