



Prix fixe 3 course menu \$46/pp

1st COURSE

SOUP OF THE DAY

SALMON TARTARE* W/ CAPERS, GREEN CURRY, WHOLE GRAIN MUSTARD, GINGER OIL
& HOMEMADE CHIPS

DUCK PAELLA W/ SLOW ROASTED DUCK LEG CONFIT, SAFFRON RISOTTO, SHRIMP & MUSSELS

ARTISANAL GREENS W/ HALSEY FARM APPLES, MANCHEGO, PUMPKIN SEEDS
& SHERRY VINAIGRETTE

BALSAM FARM CURLY KALE SALAD W/ ROASTED LOCAL BUTTERNUT SQUASH, CRANBERRIES,
ALMONDS, PECORINO & GREEN GODDESS

2ND COURSE

RIGATONI W/ BEEF, VEAL & PORK, SAN MARZANO TOMATOES, PARMESAN
& CRUSHED RED PEPPER

VEGAN ROASTED CAULIFLOWER W/ QUINOA, MUSHROOM, SPINACH, BABY CARROTS &
ROASTED BUTTERNUT SQUASH SAUCE

PAN-SEARED SCOTTISH SALMON W/ ROASTED BALSAM FARM FINGERLING POTATO,
MUSHROOM SAUTÉED BABY BOK CHOY & MANGO-COCONUT SAUCE

GRILLED MARINATED PORK TENDERLOIN W/ POTATO PUREE, SAUTEED HARICOT VERTS
& APPLE-MUSTARD SAUCE

FISH OF THE DAY +15

3RD COURSE

LOCAL WARM APPLE BREAD PUDDING W/ CINNAMON GELATO & CARAMEL SAUCE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS *THIS MENU ITEM MAY BE COOKED TO
ORDER. **THIS MENU ITEM MAY CONTAIN WHOLE OR GROUND NUTS. BEFORE PLACING YOUR ORDER, PLEASE INFORM
YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY