

The Menu

Soup Of The Day: Chef's selection	14
Mixed Green Salad: Granny Smith apples, lemon vinaigrette, trufflike honey	16
Smoked Arctic Char Salad: Baby arugula, pesto, roasted peppers, almonds, lemon dressing, Pecorino	22
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
Tuna Tartare*: Celery, extra virgin olive oil, lemon zest, lemon crème, Missouri smoked trout caviar	22
Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	18
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, wilted field greens, Banyuls vinegar	25
King Trumpet Mushroom Cake: Basil aioli, field greens	18
Spanish Octopus: English peas, mint, tomato, caper, shallots, lemon, pepper relish	22
Spaghetti: Artichokes, tomato, basil, chili flake, lemon juice, Pecorino Romano	20/38
Stracci: Braised Arkansas rabbit ragu, lemon, basil, Parmigiano-Reggiano	24/45
Tagliolini: Golden chanterelle mushrooms, Parmigiano-Reggiano	25/47
Egg Raviolo: Three cheese, spinach, tomato, oregano, lemon, Parmigiano-Reggiano	25
Tagliatelle: Ragù alla Bolognese, Parmigiano-Reggiano	22/42
Missouri Rainbow Trout*: Roasted potatoes, leeks, zucchini, sage almond beurre noisette	40
Yellowfin Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	42
Alaskan Halibut: Pomme purée, sugar snap peas, roasted butternut squash, tomato tamarind beurre blanc	45
Rohan Duck Confit: Crushed Yukon gold potatoes, spaghetti squash, broccoli, duck brodo	40
Niman Ranch NY Strip*: Pomme purée, braised baby carrots, roasted parsnips, sauce Bordelaise	54
Australian Lamb Chop*: Crushed Yukon gold potatoes, asparagus, green beans, lamb jus	45
Mediterranean Branzino*: Roasted sweet potatoes, cauliflower, baby arugula, saffron beurre blanc	40
Roasted Amish Chicken: Roasted potatoes, zephyr squash, cauliflower, shallot chicken jus	40

Additional blue cheese soufflés: \$4. Split Charge: \$7.50 per dish/course. Substitute gluten free pasta \$7.

The chefs will always source local ingredients whenever possible.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CORKAGE POLICY: \$30/750ML BOTTLE

PLEASE LIMIT CORKAGE TO 2 BOTTLES PER TABLE. PLEASE DO NOT ASK US TO OPEN ANY WINES CURRENTLY ON OUR WINE LIST.

IF YOU HAVE ANY QUESTIONS REGARDING OUR POLICY PLEASE ASK YOUR SERVER.