

FIRST COURSE

“autumn garden”

beets, carrots in timothy hay, radish, coffee soil, cherry glen farm goat cheese

yellowfin tuna tartare

jasmine rice, yuzu vinaigrette, chili oil, red shiso (5 supplement)

cherry glen farm goats cheese ravioli

bartlett pear, crisp sage, braised cipolini onions, golden garlic chive

market vegetable salad

greens and herbs, minus eight vinaigrette, rosemary croutons

cream of organic steel cut oats

spiced apples, walnuts

cavatelli

rye, broccoli variations, preserved lemon, prosciutto, sheep's milk ricotta

SECOND COURSE

whitmore farm eggs, any style

country pork sausage, summer creek farm yukon gold potato hash

red wattle pork loin

salsify, honey cap mushrooms, carrot, gremolata

mahi mahi

black forbidden rice, maroon carrot, snow peas, soy

bronzini

brussels sprouts, sunchoke, german butterball potatoes

maine lobster omelet

confit fennel, navel orange, yukon gold potato hash

french toast

caramelized pear, sweetened crème fraiche, organic maple, toasted hazelnuts

freebird farm chicken

buttermilk ranch gnocchetti, shiitake mushrooms, bacon lardon, red pearl onion

marinated hanger steak

grits, 63° egg, cauliflower mushrooms, double smoked bacon, braised greens
(5 supplement)

DESSERT

goat cheesecake

bartlett pear sorbet, almond crumb, citrus cookie

textures of chocolate

white chocolate ganache, chocolate caramel, raw organic cocoa

apple tart tatin

mascarpone ice cream, cinnamon pudding, crème fraiche

selection of artisan cheeses

walnut toast

ACCOMPANIMENTS

sausage gravy and scallion biscuits 3

country pork sausage 4

anson mills stone ground yellow corn polenta 3

maple glazed bacon doughnuts 4

apple wood smoked bacon 4

belgain style apple waffle 7

CHEF'S TASTING MENU

autumn garden

beets, carrots, radish, coffee soil, cherry glen farm chevre

vincent deleporte, sauvignon blanc, sancerre, france, 2010

cavatelli

rye, broccoli variations, preserved lemon, prosciutto, sheep's milk ricotta

karl lagler, gruner veltliner, wachau, austria, 2010

bronzini

brussels sprouts, sunchoke, german butterball potatoes

hartford court, pinot noir "land's edge vineyard," sonoma coast, california, 2007

pineland farms beef strip loin

cauliflower mushrooms, kohlrabi, cheddar, curly kale

conn creek, cabernet sauvignon, napa valley, california 2007

textures of chocolate

white chocolate ganache, chocolate caramel, raw organic cocoa

m chapoutier, banyuls, languedoc, france, 2008

three course prix fixe menu 35 | five course menu 55 | beverage pairing 35 | additional artisanal cheese course 7