



FARM TO TABLE PRIX FIXE SAMPLE MENU

First Courses

Chilled asparagus, parsnip and pea soup with chives

Mixed organic greens salad, mustard vinaigrette with warm goat cheese (*supp.* \$2)

Maine lobster salad, avocado, cantaloupe, micro greens, chilled lobster bisque

Seared Hudson Valley foie gras, red bliss potato, fava beans, pickled mustard seed, Thai vinaigrette (*supp.* \$12)



Main Courses

Nova Scotia salmon, roasted shallots, Japanese eggplant, carrot flan, sauce Genevoise

Roasted Berkshire pork loin, baby artichokes, red onion marmalade, apple cider gastrique

Vegetable and goat cheese terrine, golden beets, baby arugula, pink radish salad



Choice of Desserts

\$36 Monday - Thursday

\$38 Friday, Saturday, Sunday



Chef Guy's Nine Course Grand Tasting

The Chef will design a nine course tasting menu in our private room for parties of 8 to 20 people with advance notice.

\$95 per Person

\$150 with Wine Pairing



**This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.