

Starters

Chilled Cucumber Soup | 9

farm cucumbers marinated overnight and blended with coconut milk, tomato-melon and fruit salad, olive oil baked baguette crumbs with za'atar and a drizzle of chili oil

Tomato Salad | 13

various heirloom tomatoes, tempura fried shishito peppers and pickled onion, creamy nori vinaigrette

Summer Greens | 12

blend of seasonal lettuce, various greens and herbs from the garden, toasted almond and saffron romesco, shaved sheeps milk cheese

Sugar Snap Peas | 16

hardly cooked snap peas dressed with lemon verbena, Connecticut lobster salad with chilled brown butter dressing all topped with crispy shredded wheat

Swordfish Kebab | 15

grilled center cut swordfish chunks slowly marinated in onion and citrus, berbere bbq spiced rainbow carrot tapenade

Red Wine Pasta | 14

red wine stained pasta, poorly cut and finished with a red wine reduction, sundried tomatoes, almost burnt parmesan reggiano

Sweetbreads | 16

fried veal sweetbread nuggets and a few grilled white turnips, dry vermouth cream sauce, fleur de thyme



chef's tasting menu

5 courses | 75

with wine pairing | 100

weekly specials

tuesday & wednesday

\$45 prix fixe

thursday | wine night

1/2 priced bottles &

tasting pairing included

Main Courses

Grilled Sockeye Salmon | 31

thin slices of just barely cooked salmon, tomato and egg "shakshuka", warm summer beans and preserved lemon salad

Black Bass | 30

filet wrapped in crispy bric dough, roasted eggplant delight, steamed little necks tossed with baby fennel, potato and corn salad

Skate Wing Baharat | 30

pan seared with traditional spice blend, melted greens and rice vermicelli, dried fruit mostarda

Roasted Berkshire Pork Loin | 30

butter and sugar corn tartine, tahini fired mixed mushrooms, torn polenta pita

Country Style Fried Duck | 31

flash fried duck legs and a couple slices of rare breast, toasted green wheat and broccoli, grilled white nectarines, harissa honey glaze

Lamb Merguez | 31

lamb loin wrapped in merguez sausage, charred carrot couscous, braised vegetables, dried apricot and currant relish

Grilled Hangar Steak | 32

simple summer marinade, lightly smoked potato dauphinoise, smothered zucchini and summer squash, chermoula sauce

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food born illness.