



RESTAURANT WEEK MMXXV

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SELECT ONE FROM EACH COURSE

Per Person - 65
Wine Pairing - 35

..... FIRST

HEIRLOOM BEET SALAD

sesame crusted feta, walnuts, watercress, vin cotto

ROASTED LOCAL BRASSICAS,

whipped ricotta, anchovy bagna cauda, crispy alliums

NEW FRONTIER BISON CARPACCIO

pickled mustard seed, garlic aioli, caperberry, crispy sunchokes

AVAILABLE A LA CARTE ONLY

OUR DAILY FOCACCIA

meyer lemon, kalamata olive, red onion, sheep's milk feta 15

..... SECOND

GRAPE LEAF ROASTED COD

winter citrus, sicilian pistachio, chili, shaved fennel salad

WINTER MUSHROOM "BOLOGNESE"

chanterelles, kefalograviera, hen yolk, spaghetti alla chitarra

SLOW COOKED AMISH CHICKEN BREAST

Roasted Potatoes, bitter greens, rosemary sauce

BRAISED SHENANDOAH LAMB SHANK

creamy polenta, crispy rosemary, winter citrus gremolata (+20)

..... THIRD

SWEET CREAM SEMIFREDO

caramelized apples, peanut butter mousse, earth n eats maple glass

BITTERSWEET CHOCOLATE PARFAIT

brownie crumbles, sea salt, caramel pastry cream, hazelnuts

DUO OF LOCAL CHEESES

raisin nut bread, candied almonds, last season's preserves

