



## MAIN COURSES

### **PAN ROASTED FREE RANGE BONELESS CHICKEN**

Yukon gold potato puree, sautéed spinach, natural jus  
25.

### **PAN ROASTED COD**

Roasted Pearl onions, Asparagus, English Peas, Baby turnips,  
English Pea emulsion.  
32.

### **PAN ROASTED CONNECTICUT CAUGHT FLUKE**

Haricots vert, fingerling potatoes, lemon-caper emulsion  
32.

### **ROASTED BONELESS NIMAN RANCH PORK LOIN**

Caramelized pear, parsnip puree, leeks, bacon, mustard glaze  
30.

### **BRAISED SHORT RIBS OF BEEF**

Sweet potato-coconut puree, Asian pear slaw, sweet soy glaze  
32.

### **WOODFIRE GRILLED N.Y. STRIP**

Sweet potato strudel, wild mushrooms, asparagus and sauce  
bordelaise  
38.



## **STARTERS**

### **GRILLED GULF SHRIMP SALAD**

Fennel- orange salad, Haricot Vert & avocado tartare,  
sherry shallot vinaigrette

18.

### **CHOPPED KALE SALAD**

Goat cheese, pine nuts, pear, dried cranberries, balsamic vinaigrette

12.

### **ROASTED ORGANIC BEETS AND BELGIAN ENDIVE**

Naval orange, feta, candied walnuts,  
micro beet greens and balsamic reduction

15.

### **HOUSE SMOKED ORGANIC IRISH SALMON**

Potato pancake, cucumber, dill, crème fraiche

16.

### **STEAMED BEET DUMPLINGS**

Pineapple-lime curry, Sriracha, fresh coriander

14.

### **FRISÉE SALAD**

Roquefort, house cured bacon, candied pecans, Granny Smith apple,  
and pomegranate vinaigrette

13.