

The greenhouse

APPETIZERS

Butternut Squash Velouté 26
Maryland Jumbo Lump Crab, Fresno Chili Oil

Blackberry Point Oysters (6) 25
Grappa Mignonette, Lemon

Maine Sea Scallops 28
Kuri Squash Puree, Pepita Seed, Crispy Prosciutto

Hamachi Crudo 27
Fennel, Pickled Red Onion, Linguria Olives, Maldon Salt

24 Month San Daniele Prosciutto 29
Ubriacone Cheese, Sardinian Bread, Taggiasche Olives, Tomato Marmalade

Winter Harvest Salad 21
Candied Pecan, Asian Pear, Point Reyes Blue Cheese, Pomegranate
Maple Balsamic Dressing

ENTRÉES

Wild Black Rice 27
Heirloom Carrots, Roasted Chick Pea, Crispy Kale, Bell Peppers
Coconut Green Curry Sauce

Black Ink Risotto 55
Maine Lobster, Lemon Zest, Scallion

Roasted Wild Halibut 57
French Lentil Guazzetto, Porcini Mushrooms, Black Truffle

Canary Island Branzino 55
Red Beet Purée, Asparagus, Lobster Emulsion

Roasted Rohan Duck 45
Sweet Potato Cake, Baby Vegetables, Merlot Sage Demi

Grass Fed Roasted Lamb Loin 58
Broccolini, Fennel, Oregano Sauce

24 Hour Braised Beef Short Rib 49
King Trumpet, Cabernet Sauvignon Reduction, Chestnut Purée, Basil Emulsion

Roseda Farm Black Angus Filet Mignon 72
Roasted Asparagus, Trumpet Mushrooms, Olive Potatoes
Barolo Reduction

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

Executive Chef Fabio Salvatore

DESSERTS

Sakura Cherry Blossom Pavlova 17

Morello Cherry Gelée, Dry Meringue, White Chocolate Ganache
Matcha Green Tea Ice Cream

Guanaja 70% Chocolate Custard 19

Coffee Caramel, Speculoos, Mandarine Sorbet

Red Velvet Tayberry Cake 17

Lemon Mascarpone Cream Cheese, Pomegranate, Ruby Chocolate
Tayberry Sorbet

House Made Ice Cream and Sorbet 16

Ice Cream: Vanilla, Cocoa Nib, Bourbon
Sorbet: Chocolate, Mango, Pear, Raspberry

Cheese Plate 25

Fourme D'Ambert | Cow Milk, Semi Hard, Auvergne, France
Manchego | Sheep Milk, Firm, La Mancha, Spain
Camenbert | Cow Milk, Soft-Creamy, Normandy, France

COFFEE & TEA

Coffee 10

Cold Brew, Regular Coffee, Decaffeinated Coffee, Espresso, Cappuccino Macchiato
Caffè Latte, Americano, Marocchino, Caffè Mocha

Tea 8

English Breakfast, Earl Grey, Chamomile, Darjeeling, Morgantau Green, Mint

DESSERT WINES

Michele Chiarlo Moscato D'Asti 15

Sparkling Wine. Italy

Rutherglen, Tokay "Campbells" 17

Muscadelle, Melbourne, Victoria NV

Château Les Justices, Semillon 23

Sauternes, France 2019

Val Tercinier, Pineau des Charentes 20

Cognac, France

Pastry Chef Fabrice Leray