

# The greenhouse

## APPETIZERS

Maine Sea Scallops 28  
Carrot Ginger Emulsion, Fava Beans

Virginia Blackberry Point Oysters (6) 25  
Grappa Mignonette, Lemon

Roasted Baby Calamari 22  
Bell Pepper Ragout, Squid Ink Crouton, Basil Aioli

Apulia Burrata Cheese 23  
Strawberry, Baby Arugula, Marcona Almond, Modena Balsamic Pearl

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

Baby Gem Spring Salad 19  
Watermelon Radish, Baby Heirloom Tomatoes, Red Onion, Sunflower Seed  
Aged Ricotta, Lemon

## ENTRÉES

Spring Wild Black Rice 27  
Asparagus, Green Pea, Fava Beans, Edamame, Coconut Green Curry

Black Ink Risotto 55  
Maine Lobster, Lemon Zest, Scallion

Grilled Mediterranean Dorade Fillet 39  
Citrus Salad, Vierge Salsa

Wild Halibut 55  
Spring Vegetables Medley, Morel Mushroom, English Pea Crema

Rohan Duck Breast 45  
Sweet Potato Cake, Baby Vegetables, Port Wine Morello Cherry Reduction

Grass Fed Roasted Lamb Loin 58  
Fennel Purée, Baby Artichoke Roman Style, Castelvetro Olive

24 Hour Braised Beef Short Ribs 49  
Braised Baby Bok Choy, Heirloom Carrots, Chimichurri

Roseda Farm Black Angus Filet Mignon 72  
Asparagus, Fava Beans, Potato Parisienne, Amarone Wine Reduction

*Our raw ingredients are carefully sourced from high-quality growers and gardens that employ sustainable growing practices. We choose ingredients that are good for you and the planet.*

**\*\*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

### Sicilian Pistachio Pavlova 17

Morello Cherry Gelée, Dry Meringue, White Chocolate Ganache  
Sicilian Pistachio Ice Cream

### Guanaja 70% Chocolate Custard 19

Coffee Caramel, Speculoos, Exotic Gel, Mango 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

### Yalumba, "Antique Muscat" 17

Sweet Wine, Australia

### Val Tercinier, Pineau des Charentes 20

Cognac, France

### Château Les Justices, Semillon 23

Sauternes, France 2019