

# The greenhouse

## APPETIZERS

Virginia Blackberry Point Oysters (6) 26

Prosecco Strawberry Mignonette, Lemon

Maine Sea Scallops 28

Fava Bean Crema, Crispy Parma Prosciutto, Agrumato Oil

Sesame Crusted Ahi Tuna Tataki 31

Bell Peppers, Red Onion Escabeche, IGP Balsamic Reduction, Sesame Seed Tuille

Apulia Burrata 25

Green Pea Emulsion, Pickled Heirloom Cherry Tomato, Pea Shoots, Mint Infused EVOO

Baby Gem Salad 19

Fennel, Orange, Sunflower Seeds, Local Goat Cheese, Watermelon Radish  
White Balsamic

Cacio e Pepe Arancino 22

Fava Beans, Romano Pecorino Black Pepper Sauce, Basil Oil

Prosciutto San Daniele D.O.P 24 Month Aged 31

Housemade Piedmont Grissini-Tomino Cheese, Taggiasche Olives,  
Carciofini, Tomato Marmalade

## ENTRÉES

Pan-Seared Whole Holland Dover Sole 98

Haricot Verts, Potato Fondant, Sauternes Grapefruit Reduction  
(Shareable for 2)

Black Ink Risotto 55

Maine Lobster, Lemon Zest, Scallion

White Miso Glazed Alaskan Black Cod 56

Wild Rice, Edamame, Baby Bok Choy, Blood Orange

Homemade Amalfi Coast "n'Dunderi" Gnocchi 34

Eggplant, Heirloom Cherry Tomatos, Ricotta Salata Foam, Basil

16oz Royal Dutch Milk-Fed Veal Chop 87

Sweet Potato Thyme Timbale, Asparagus, Marsala Wine Emulsion

Roasted Grass-Fed Lamb Loin 58

Saffron Fennel, Zucchini Mint Cake, Baby Artichoke, Au Jus

The Jefferson 24 Hours Braised Beef Short Ribs Dome 49

Phyllo Dough Crust, Earth N'Eats Spring Vegetables, Mirepoix

Roseda Farm Black Angus Filet Mignon 72

Asparagus, Potato Parisienne, Fava Beans, Amarone Wine Reduction

Executive Chef Fabio Salvatore

\*\*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.