



FOUR-COURSE

PRIX FIXE

*Our culinary team highlights seasonal ingredients from local purveyors, including High Lawn Dairy, Cricket Creek Farms, and Marty's Local to create innovative and flavorful menus. Our own organic gardens, hives, and chicken coop enhance our ever - changing dishes.*

house-made sourdough & High Lawn Butter, smoked maldon sea salt

DAILY GARDEN DELIGHT

TO BEGIN

HEIRLOOM TOMATO & BURRATA *nf, ef, v*  
avocado crème, compressed watermelon, cucumber, french baguette 🍷

GAZPACHO BLANC *gf, vg, contains almonds*  
almond crumble, arbequina EVOO, grapes, mint-cucumber granita

HUDSON VALLEY FOIE GRAS\*  
raspberry, ginger gelee, peaches, pistachios & toasted brioche

HAMACHI CRUDO\* *gf, nf, ef, df, contains soy*  
yuzu dashi, oba, plum, popcorn

NEW ENGLAND LOBSTER PAELLA *gf, nf, ef*  
bomba rice, sea beans, patty pans & sofrito

INTERMEZZO

MELON & PASSION FRUIT GRANITA *gf, nf, df, v*  
rosé espuma

TO SAVOR

HUDSON VALLEY MOULARD DUCK DUET\* *gf, nf*  
savoy spinach, pickled strawberry, açai, duck croquette & jus 🍷

ATLANTIC HALIBUT & UNI BUTTER\* *gf, nf, ef*  
sticky forbidden rice, hon shimeji, bok choy, braised fennel

GEORGE'S BANK SCALLOPS & CAVIAR\* *gf, nf, ef*  
Swiss chard, corn, Tivoli mushrooms, beurre noisette & buckwheat crisp 🍷

VERMONT FAMILY FARM'S FILET MIGNON\* *gf, nf, ef*  
pomme fondant, eggplant, haricot vert, sauce bordelaise 🍷

VEAL CHEEK AGNOLOTI *nf*  
espresso, cognac, cocoa nibs, parmesan, black truffle

TO CELEBRATE

MOKA ET MIELE ♦ *nf*  
Jivara mocha cremeux, orange, lavender,  
honey sherbet

PÊCHE ♦  
prosecco, peach, almond joconde, amaretto

VACHERIN *gf, nf, vg*  
raspberries, earl grey, Tahitian vanilla,  
lychee sorbet

HIGHLAWN DAIRY *ef, nf, v*  
CHEESE SELECTION  
herb cracked pepper lavash, cherry mostarda

HOUSE-MADE SORBET *gf, nf, vg*  
seasonal berries

🍷 MENU ENHANCEMENT  
freshly shaved Burgundy truffle

*gf*     *nf*     *ef*     *df*     *v*     *vg*  
gluten free | nut free | egg free | dairy free | vegetarian | vegan

♦ *contains gelatin*

Please inform your server of any allergies or dietary restrictions

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



FOUR-COURSE  
VEGAN MENU

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house-made sourdough bread  
DAILY GARDEN DELIGHT

TO BEGIN

ORGANIC HEIRLOOM TOMATO *vg*  
avocado crème, compressed watermelon, cucumber, pine nut "ricotta"  
petite salad & French baguette 🌱

GAZPACHO BALNC *gf, vg, contains almonds*  
grapes, mint-cucumber granita, almond crumble

GARDEN VEGETABLE PAELLA *gf, nf, vg*  
Bomba rice, heirloom tomato, patty pans, baby corn & sofrito

INTERMEZZO

MELON & PASSION FRUIT GRANITA *gf, nf, vg*

TO SAVOR

TIVOLI FARM'S KING TRUMPET *gf, nf, vg*  
Swiss chard, corn, soy pearls, beurre noisette & buckwheat crisp 🌱

SMOKED AUBERGINE *gf, nf, vg*  
summer vierge, white quinoa, onion 'soubise', haricot vert

LION'S MANE TOURNEDOS *gf, nf, vg*  
pomme fondant, braised fennel, savoy spinach & maple aigre doux 🌱

TO CELEBRATE

VACHERIN *gf, nf, vg*  
raspberries, earl grey, Tahitian vanilla,  
lychee sorbet

HOUSE-MADE SORBET *gf, nf, vg*  
seasonal berries

MIGNARDISES

*gf*   *nf*   *ef*   *df*   *v*   *vg*  
gluten free | nut free | egg free | dairy free | vegetarian | vegan

🌱 MENU ENHANCEMENT  
freshly shaved summer truffle

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