



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 bread & Highlawn Farm spiced butter

DAILY GARDEN DELIGHT

TO BEGIN

BEETROOT & CHICORY COMPOSITION *v, gf, ef*

Thomas Farm chèvre, Mission figs, kale pesto, pistachio

CELERIAC & GINGER VELOUTÉ *vg, gf, nf*

lobster mushrooms, butternut squash caponata, buckwheat tuile

MADEIRA GLAZED SMOKED QUAIL *gf, nf, ef, df*

Tivoli Farms mushrooms à la Grecque, sunchokes, pickled shallot

SCALLOP & APPLE CRUDO* *nf, gf, ef, df*

grapefruit emulsion, kumquat, Hackleback caviar, Hakurei turnip

GNOCCHI A LA PARISIENNE 1894 *v, nf*

chanterelles, sweet potato crème, Burgundy truffle, nuage de parmesan

INTERMEZZO

MEYER LEMON GRANITA *v, gf, df, nf*

Prosecco espuma

TO SAVOR

HUDSON VALLEY DUCK DUET* *df, nf, gf, ef*

kabocha squash, radicchio, pomegranate gastrique, pain d'épices foie gras

ROASTED MAINE LOBSTER *nf*

leek & truffle fondue, brussel sprouts, semolina chitarra

WILD CANADIAN HALIBUT *gf, ef, nf, df*

vadouvan curry, romanesco, green pea pilaf, Chantaney carrots

VERMONT FAMILY FARM'S FILET MIGNON* *df, nf*

pommes dauphine, haricot vert, trumpet royal, sauce bordelaise

PORCINI & AUTUMN SQUASH AGNOLOTTI *vg, nf*

saffron emulsion, swiss chard, crispy sweet potato

TO CELEBRATE

CHOCOLATE GATEAU *gf, nf*

Namelaka Jivara, opaline cocoa,

WholeFruit Chocolate sorbet

APPLE FEUILLETAGE *nf, v*

cremeux tahitian, condiment apple, frozen yuzu

VACHERIN *gf, vg, nf*

frozen Amalfi citron, orange supreme,

sea buckthorn sorbet

HIGHLAWN DAIRY

CHEESE SELECTION *ef, nf, v*

herb cracked pepper lavash, cranberry mostarda

HOUSE-MADE SORBET *vg, gf, nf*

seasonal berries

MIGNARDISES

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

🍄 MENU ENHANCEMENT

freshly shaved Burgundy truffle

*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

BEETROOT & CHICORY COMPOSITION *vg, gf, nf*
black pepper "ricotta", Mission figs, kale pesto, pistachio, Hakurei turnip
**contains soy*

CELERIAC & GINGER VELOUTE 🌱 *vg, gf, nf*
lobster mushrooms, butternut squash caponata, buckwheat tuile

SWEET POTATO RISOTTO *gf, vg, nf*
Tivoli Farm's mushrooms, crispy leeks & sage, Burgundy truffle

INTERMEZZO

MEYER LEMON GRANITA *gf, nf, vg*

TO SAVOR

BERKSHIRE DOSA *gf, vg*
curried potato, fall vegetable & lentil stew, coconut chutney

PORCINI & AUTUMN SQUASH AGNOLOTTI 🌱 *nf, vg*
saffron emulsion, swiss chard, Chantenay carrots

TO CELEBRATE

VACHERIN *gf, vg * contains coconut*
frozen Amalfi citron, orange supreme,
sea buckthorn sorbet

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

MIGNARDISES

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

🌱 MENU ENHANCEMENT
freshly shaved Burgundy truffle

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