

RESTAURANT WEEK

WINTER 2024

\$65 PER PERSON

SMALL PLATES

SELECT ONE

SMOKED TROUT VELOUTE

potato, celeriac, roe, fine herbs

LITTLE GEM LETTUCE

anchovy, lemon pepper dressing

NEW ZEALAND COCKLES

serrano chili, gigante beans

KOHLRABI & APPLES

point reyes blue, dill vinaigrette

DAY BOAT CALAMARI

toasted fennel, aleppo oil

COAL-ROASTED OYSTERS

fermented pork butter

EMBER ROASTED BEETS

goat cheese espuma, agrumato

CHICKEN CHERMOULA

harissa-spiced yogurt

LARGE PLATES

SELECT ONE

BLUEFIN TUNA

massachusetts, 8oz

SEA BREAM

new zealand, 8oz

ORA KING SALMON

7-DAY DRY-AGED

new zealand, 10oz

GIANT TIGER PRAWNS

briny & sweet, west-africa, 12oz

WHOLE BLACK SEA BASS

rhode island, 24oz

IBERICO PORK PLUMA*

spain, 8oz

HALF CHICKEN

pennsylvania, 16oz

USDA PRIME BONE-IN

NY STRIP (+\$20)

35-DAY DRY-AGED

oklahoma, 16oz

SIDES

SELECT ONE

GIGANTE BEANS

MAITAKE MUSHROOMS

RAS EL HANOUT CARROTS

FIRE-ROASTED JACKET POTATO

CRISPY KENNEBEC POTATOES

BURIED BRUSSELS

DESSERT

SELECT ONE

APPLE PIE

WARM CHOCOLATE CAKE

SWEET POTATO TART

CHARCOAL & COCONUT

SORBET

ember roasted concord grape

ICE CREAM

chocolate, vanilla, or spiced persimmon

