



one

roasted onion in ale pear | garlic scape bulb
bbq mackerel apple polenta | uni
carpaccio venison huckleberry | truffle | oyster mushroom
beef cheek sunchoke | heart pastrami | tamarind

two

foraged mushrooms spigarello | coffee soil
steelhead trout squash | wild wintergreen | roe
king shrimp mangalitsa pork | grilled apple broth
wild hare carrot | brussel sprouts

three

charcoal pasta espellete | broccoli | sesame
smoked porgy fish sumac fattoush | olive
muscovy duck celery root | juniper
curry lamb neck lentil cracker | nigella seed slaw

cheese

oldwick sheep cheddar long valley | new jersey
caraway gouda vernon | new jersey
verigoat goat valley shephard | new jersey
blue ledge farm blue middlebury | new york

dessert

red beet mousse aged balsamic | brownie
quince tart fennel crumb | pumpkin granita
honeynut squash in ash seed brittle | smoked ice cream
liquid dessert see sommelier

4 courses choose 1 from each 115 wine pairing 55 add cheese course 15

chef's tasting

scallop blood sausage | autumn squash
lobster coffee | lions mane mushroom
tumeric raviolo nettle | farm yolk | toasted seeds
squab wellington concord jus | foie gras
miyazaki wagyu wasabi | brassicas
cheese nettlesome raw cow | new jersey
labne panna cotta warm spices | short crumb

degustation 155 wine pairing 65