



harvest

sunchokes espresso | fennel | hazelnut
romanesco cauliflower buttermilk | dill
delicata squash farmer's cheese | pumpkin seed
black trumpet mushroom cappelletti | onion ash

aquatic

hamachi seckle pear | pineapple mint
monkfish salsify | black garlic
spanish octopus romesco | chorizo
salmon milled grains | smoked trout roe

grazing

muscovy duck cranberry beans | cippolini onion
berkshire pork red cabbage | buckwheat
hudson valley rabbit romaine | heirloom carrot
domestic lamb broccoli | smoked potato

cheese

westfield farm capri goat | massachusetts
five spoke tumbleweed cow | new york
major farm verano sheep | vermont
blue ledge middlebury blue cow | new york

dessert

honeycrisp apple honey | almond
charred pumpkin cranberry | graham cracker
chocolate marshmallow | cocoa nib
liquid dessert | see sommelier

5 course collect 1 from each 115 | wine pairing 55

partake in chef's tasting

pink moon oyster ossetra caviar | cranberry
nantucket bay scallop sweet potato | cocoa
porcini bucatini | white truffle
veal sweetbreads celery root | tomato honey
wagyu ribeye smoked tomato | brussels
vermont creamery bonne bouche
guanaja chocolate cereal milk | huckleberry

degustation 145 | wine pairing 65

