



harvest

zephyr squash nasturtium | nj peach
heirloom tomato sunflower seed | blue cheese
english peas pecorino | celery | yogurt
chanterelle mushroom cappelletti | summer truffle

aquatic

hamachi smoked trout roe | finger lime
maine halibut fava bean | swiss chard
monkfish eggplant | golden raisin
octopus marcona almond | black garlic

grazing

muscovy duck yellow wax bean | cippolini onion
berkshire pork sweet corn | watermelon
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

nj peach honey | marigold
peanut butter banana | tamarind
chocolate marshmallow | cocoa nib
liquid dessert | see sommelier

5 course collect 1 from each 115 | wine pairing 55

partake in chef's tasting

beausolei oyster ossetra caviar | lemon verbena
hokkaido scallop blueberry | cucumber
mangalitsa pancetta rigatoni | sweet corn
veal loin sweet breads | tomato honey
wagyu ribeye celery | cherry mostarda
four fat fowl st. stephen
guanaja chocolate tobacco | oats

degustation 145 | wine pairing 65

