

DAILY À LA CARTE MENU

We use the best seasonal, fresh, local ingredients, and because of this our menu changes almost daily.

Early Winter, December 2017

Sweet Potato + Apple Bisque

toasted oats + pumpernickel, crème fraîche, cider

15

Salad of Winter Greens

saucisson sec, confit artichoke, crème fraîche + lemon

15

Venison + Boar Terrine

last year's apple + celery marmalade, mustard seeds, black truffle

18

Burgundy Snails + Speck Ham

shiitake mushrooms, Marcona almond, anise hyssop butter

17

Smoked Whitefish Rilette

winter radish, fresno chili, citrus, grilled sourdough

18

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Barnegat Light Scallops

delicate squash, royal trumpet mushroom, parsnip, Champagne nage

36

Pumpkin Parisian Gnocchi

maitake mushroom, caramelized shallots, brown butter + sage emulsion

26

Pennsylvania Brook Trout

lentils du puy, romanesco, verjus-meyer lemon nage

32

Grass Fed Beef Tri Tip

red wine braised salsify, confit new potatoes, young vidalia onions

35

Pork Cheek + Belly

endive, chanterelle mushroom, purple sweet potato, almond honey jus

34
