

PRIX FIXE MENU

Our four-course Sunday menu is a great way to sample items you otherwise would not see on our a la carte menu. Ingredients sourced from local farmer's markets give inspiration for this weekly featured menu.

Sunday, 10th of December, 2017

Salad of Italian Chicory Lettuces

speck ham, honeycrisp apple, delicata squash, brown butter vinaigrette

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Wagyu Beef Tartare

pickled pearl onions, grated egg yolk, black truffle marmalade

Escargot

bacon marmalade, poached egg, quinoa porridge

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Barnegat Light Scallops

lentils du Puy, butternut squash, buerre rouge

Berkshire Pork Cheeks

chickpea panisse, glazed brussels sprouts, parsnip, black pepper jus

Lavendar + Honey Glazed Rohan Duck Breast

Seckel pear, chestnut, maitake mushroom

\$(+\$10 supplement)

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Stuffed Crepes

chamomile pastry cream, Calvados-stewed apples, sour cream gelato

Tomme Crayeuse (cow's milk, Pasteurized, France)

last year's apple jam, pumpkin bread, celery
