## Cold Appetizers

- **Shaved Fennel and White Asparagus Salad**
  - bell pepper, extra virgin olive oil, chili and fresh citrus vinaigrette

- **Garden Vegetable Salad**
  - tomatoes, carrots, cucumbers, peppers, egg, avocado, snow pea shoots, tomato dressing

- **Portobello Mushroom and Arugula Salad**
  - port wine reduction, basil and red onions, enoki mushroom

- **Field Green Salad**
  - balsamic vinaigrette, caramelized shallot jam, croutons

- **Peppered and Sliced Beef Tataki**
  - served rare with black truffle and soy emulsion sauce, snow pea shoots

- **Roasted & Marinated Beet Salad**
  - candied walnuts, fresh citrus segments, creamy beet vinaigrette, shaved endive

## Hot Appetizers

- **Handmade Gnocchi**
  - duck confit, roasted portobello mushrooms, fresh thyme

- **Spaghetti Squash Cannelloni with Veal Bolognese**
  - broccoli, basil, extra virgin olive oil

- **Porcini & Wild Mushroom Consomme**
  - pearl barley, enoki mushrooms

- **Chipotle Spiced Bean Chili**
  - jasmine rice, guacamole, cilantro, crispy corn tortillas

- **Maryland Style Cod Cakes**
  - old bay seasoned remoulade sauce

- **Crispy Veal Sweetbreads**
  - english pea puree, white asparagus, tomato relish, mushrooms

## Main Courses

- **French Veal Chop**
  - sweet potato, pear & veal bacon, kale, veal sauce

- **Braised Boneless Short Ribs**
  - barbecue glaze, cauliflower mash, braised kale, celery sauce

- **Pan Roasted Herb Marinated Chicken Breast**
  - chamomile, lavender and honey glazed root vegetables, parsnip puree, herb chicken jus

- **Ginger Scallion Crusted Yellowfin Tuna Loin**
  - stir fried napa cabbage, jasmine rice, soy-mustard emulsion sauce

- **Black Angus Rib Eye Filet**
  - mashed potatoes, red-wine onion relish, green beans, chives

- **Wild Mushroom and Vegetable Campanelle**
  - arugula, peppers, english peas, tomatoes, onions, maitake mushrooms, portobellos, roasted mushroom glace, fresh herbs

- **Sautéed Duck Breast**
  - duck confit leg, sweet and sour red cabbage, sweet pear fricters, cranberry sauce

- **Crispy Skin Organic Salmon**
  - forbidden black rice, gingered bok choy, carrot puree, beet and sesame emulsion

- **Braised Lamb Shank**
  - maple scented couscous, spaghetti squash, pomegranate molasses drizzle

## Side Dishes

- **Mashed Potatoes**
  - with chives and extra virgin olive oil

- **Oven Roasted Portobello Mushrooms**

- **French Fries**

- **Stir Fried Bok Choy**

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*18% Gratuity will be added to parties of six or more. Denotes signature item.*
Chef's Tasting Menus

Courses are selected by the Chef. Please tell your server if you have a special request. Tasting Menus require the participation of the entire table.

$60
Five courses

$75
Seven courses

With Wine Paired for Three Courses:
add $20

Vegetarian Tasting Menus are available