



DINNER MENU

starters

HEIRLOOM BEET SALAD

SLOW ROASTED HEIRLOOM BEETS, LAVENDER AND FENNEL CURED GOAT CHEESE, MAPLE CANDIED WALNUTS, CHARRED ONION VINAIGRETTE



WINTER GNOCCHI

SEARED GNOCCHI, WINTER SQUASH, SAGE, BROWN BUTTER, LEMON.



RAW OYSTERS

PINK PEPPERCORN AND GARLIC SCAPE MIGNONETTE, CHIVE OIL CILANTRO.



VENISON CARPACCIO

LOCAL RED STAG, SAUCE APACHE, CRISPY SHALLOTS, FERMENTED MUSHROOMS SOURDOUGH TOAST POINTS

WINTER KALE SALAD

BABY KALE, ROASTED BUTTERNUT SQUASH, RADICCHIO, TOASTED PUMPKIN SEEDS, PRESERVED CRANBERRIES, MAPLE VINAIGRETTE



SURF & TURF

GRILLED SHRIMP, VENISON SAUSAGE, GIGANTE BEANS, GRILLED SOURDOUGH



FRIED CALAMARI

TOSSSED IN HERBED GARLIC BUTTER, PICKLED CHILIS, SERVED WITH ARRABBIATA SAUCE



SEASONAL SOUP DU JOUR

DAILY CURATED SOUP

mains

STEAK FRITES

IN-HOUSE DRY AGED N.Y STRIP, POMMES FRITES, SAUCE AU POIVRE



WOODLAND PAPPARDELLE

WILD MUSHROOMS, BLACK TRUFFLE, ROASTED CHESTNUT CREAM



CHICKEN GRAND-MERE

BACON LARDONS, PEARL ONIONS, FINGERLING POTATOES, OYSTER MUSHROOMS, SAUCE MOUTARD

TROUT

DU PUY LENTILS, PANCETTA, SAUCE BEURRE ROUGE



ROOT CELLAR AU VADOUVAN

CAULIFLOWER, PARSNIP, CASHEWS CRANBERRIES, SERVED WITH SAFFRON RICE



DUCK

ROASTED DUCK BREAST, PORT AND SOUR CHERRY JUS, FORBIDDEN BLACK RICE, HEIRLOOM CARROTS

MUSSELS

BOUILLABAISSE, TOAST POINTS, ROUILLE.