

TO BEGIN

Seasonal Farmer's Market Fruit & Grapefruit Granita

Seven-Grain Granola & Greek Yogurt Parfait

Wild Flower Honey, Red Raspberries

Old Fashioned Ricotta-Lemon Blintzes

Bartlett Pear & Black Currant Compote

Roasted Butternut & Kabocha Squash Soup

Cranberry-Quince Compote, Cardomom

Maryland Blue Crab Cakes

Basil Pesto Aioli, Tomato Relish

Hand Cut Steak Tartare

Tuscan Extra Virgin Olive Oil, Egg Yolk "Jam", Condiments

Tagliatelle Pasta

Wild Field Mushrooms, Parmigiano Reggiano, Parsley

Tortilla Soup

Crisp Duck Confit, Crema Fresca, Avocado, Guajillo Chilies

Baby Beets & Roasted Celery Root

Prosciutto di Parma Croquant, Goat Cheese, Candied Walnuts, Goat Yogurt

"Autumn Salad"

White Truffles, Chestnuts, Matsutake Mushrooms, Pomegranate, Comice Pears, Fuyu Persimmons

House Made Ravioli

Roasted Italian Chestnuts, Mascarpone, Pecorino Romano
Add White Truffles From Alba, Italy (Supplement \$65)

THE BRUNCH

Two Free Range Organic Eggs Prepared Any Style

Crispy Potato-Thyme Hash, Smoked Bacon, Chicken-Apple & Maple-Pork Sausages

Soft French Style Omelet

Chanterelle Mushrooms, Gruyere, Smoked Confit Bacon , Fingerling Potatoes

"Huevos Rancheros"

Black Beans, Ranchero Salsa, Avocado, Cotija Cheese, Corn Tostadas

Corned Beef Hash Cake "Benedict"

Poached Organic Eggs, Crispy Leeks, Sauce Hollandaise

Egg White Frittata

Asparagus & Sun Dried Tomatoes, Goat Cheese, Basil Pesto Aioli

House Cured Smoked Salmon

Herbed Creme Fraiche, Capers, Chives, Toasted Brioche or Everything Bagel

Sashimi Salad, Maine Diver Scallop, Kampachi & Albacore

Grated Daikon, Young Onions, Golden Beets, Cucumber, Citrus Ponzu

Blueberry-Buttermilk Pancakes

100% Pure Vermont Maple Syrup, Salted Maple Butter

Macadamia Nut Waffles

Coconut Syrup, "Bananas Foster" Ice Cream, Macadamia Nut Brittle

Grilled Scottish Salmon Salad

Avocado, Organic Eggs, Marinated Brussels Sprouts, Torn Parsley, Hot Sweet Mustard Vinaigrette

Grilled Chicken 'Santorini' Salad

Baby Artichokes, Sweet Peppers, Cucumber, Black Olives, Feta-Yogurt Herb Dressing

Burrata & Prosciutto Di Parma Sandwich

Marinated Peppers, Basil Pesto Aioli, Sun Dried Tomatoes, Toasted Baguette

Angel Hair Pasta With Sauteed Maine Diver Scallops

Lobster, Sun Dried Tomatoes, Parsley, Basil

French Sea Bass "Loup De Mer"

Fennel, Artichokes, Saffron Emulsion, Piment d' Espelette

Pan Roasted Organic Jidori Chicken

Potato Puree, Caramelized Double Blanched Garlic, Thyme Natural Jus

Mesquite Grilled Black Angus Beef Burger

Aged Vermont Cheddar, Shallot-Jalapeno Marmalade, Garlic Aioli

Grilled Prime Creekstone Farm's Sirloin "Steak Frites" (\$15 Supplement)

Sauce Bearnaise, Hand Cut French Fries