

BITES
(items meant to be shared)

CRAB CAKES | JUMBO LUMP CRAB | WHITE BALSAMIC-TOMATO JAM | PETTIE HERBS | **12**
HERB CRUSTED BONE MARROW | RED WINE-ONION JAM | TOASTED BRIOCHE | **12**
RISOTTO FRITTERS | PARMIGIANO REGGIANO | PEAS | BASIL AIOLI | TOMATO CARAMEL | **8**
ARTICHOKE FRITTO | BLACK TRUFFLE AIOLI | **12**

SMALL PLATES
(items as a first course)

BUTTERNUT SQUASH BISQUE | CRANBERRY | DUCK CONFIT | APPLE | **10**
SIMPLE COMPOSED SALAD | PETTIE LETTUCES | MARINATED TOMATOES | CRISPY ONIONS | FIG BALSAMIC VINAIGRETTE | **8**
BURRATA | ROASTED SQUASH | MÂCHE | TOASTED PUMPKIN SEEDS | VINCOTTO | **12**
PEAR SALAD | POACHED PEAR | PECANS | FRISÉE | GOAT CHEESE | MAPLE CIDER VINAIGRETTE | **10**
PAN SEARED FOIE GRAS | PAIN PERDU | CRANBERRY | ALMOND CRUMBLE | MÂCHE | **15**
CRISPY PORK BELLY | BUTTERNUT SQUASH TART TATIN | BRUSSEL LEAVES | SUNNY SIDE EGG | MAPLE GASTRIQUE | **12**

CHARCUTERIE & CHEESE
(artisanal)

CHARCUTERIE PLATE | **14**
MANGALITSA PORK PÂTÉ DE CHAMPAGNE & LONG ISLAND DUCK RILLETTE
ACCOMPANIMENTS | HOUSEMADE PICKLES | WHOLE GRAIN MUSTARD | MÂCHE | BALSAMIC SYRUP | RAISIN JAM | SOURDOUGH | CRANBERRY WALNUT BAGUETTE
CHEESE | TASTING OF THREE | 12 TASTING OF FIVE | 16
HUMBOLDT FOG | HINTS OF LEMON ZEST & LICORICE | PASTEURIZED GOAT | SOFT | CALIFORNIA
BÛCHERON [BOOSH-RAWN] | BUTTERY | LIGHTLY TANGY | PASTEURIZED GOAT | SOFT | FRANCE
GRAFTON RESERVE CHEDDAR | ROBUST | AGED TWO YEARS | PASTEURIZED COW | FIRM | VERMONT
EPOISSES [AY-PWAHSS] | STINKY | SALTY | PASTEURIZED COW | WASHED RIND | SOFT | FRANCE
GREAT HILL BLUE | TANGY | SWEET | SLIGHTLY SPICY | RAW COW | CRUMBLY | MASSACHUSETTS
IDIAZABAL [EE-DYAH-THA-BALL] | SHARP | PUNGENT | SLIGHTLY PIQUANT | RAW SHEEP | FIRM | SPAIN
PECORINO BOSCHETTO TARTUFO | TRUFFLE | PASTEURIZED COW & SHEEP | MOIST & FIRM | ITALY
ACCOMPANIMENTS | ROSEMARY-HAZELNUT SHORTBREADS | MÂCHE | RAISIN JAM | SOURDOUGH | CRANBERRY WALNUT BAGUETTE

ENTRÉES

(market inspired)

TENDERLOIN OF BEEF

RÖSTI POTATO | SUNCHOKE CREAMED SPINACH | WILD MUSHROOMS | BLACK TRUFFLE SAUCE | **28**

RED WINE GLAZED DUCK BREAST

MAPLE-PARSNIP PURÉE | LACINATO KALE | POACHED PEAR | **27**

FRENCH BREAST OF AMISH CHICKEN

CREAMY POLENTA | RAINBOW SWISS CHARD | SHERRY CHICKEN JUS | **24**

BRAISED SHORT RIB OF BEEF

RED WINE RISOTTO | RAGOUT OF SPINACH & MUSHROOMS | BRAISING JUS | **25**

NIMAN RANCH STUFFED PORK CHOP

BRIOCHE-CHESTNUT STUFFING | GLAZED APPLE | SWEET POTATO PURÉE | **24**

SEA SCALLOPS

YUKON GOLD POTATO 'RISOTTO' | BACON LARDONS | SPINACH | **27**

SCOTTISH SALMON

WHITE BEAN PURÉE | GLAZED CIPOLLINI ONIONS | SWISS CHARD | RED WINE REDUCTION | **24**

SOIGNE BURGER

HOUSEMADE PICKLES | AGED CHEDDAR | BACON-ONION JAM | TRUFFLE FRIES | **16**

HOUSEMADE SPAGHETTI

CHORIZO | MUSSELS | SHRIMP | ARTICHOKE | HEIRLOOM TOMATOES | **18**

BUTTERNUT SQUASH RAVIOLI

SAGE BROWN BUTTER | KALE | BALSAMIC REDUCTION | **18**

WILD MUSHROOM RISOTTO

MASCARPONE | PARMIGIANO REGGIANO | WHITE TRUFFLE | **18**

SIDE ITEMS

(6 | each)

SUNCHOKE CREAMED SPINACH | WILD MUSHROOMS | LACINATO KALE |
TRUFFLE FRIES | CREAMY POLENTA | RAINBOW SWISS CHARD

MENU SUBJECT TO CHANGE BASED UPON MARKET AVAILABILITY
PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES & DIETARY RESTRICTIONS
FOR PARTIES OF 8 OR MORE AN 18% GRATUITY WILL BE ADDED