Bites
(items meant to be shared)

Crab Cakes | Jumbo Lump Crab | White Balsamic-Tomato Jam | Petite 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 | Petite 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 Rillettes

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 Boschietto 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 | Artichokes | 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

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**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**