

Dining Room Menu

First Course

Local Fluke Crudo

Sofrito, Tasmanian Pepper Berry, Preserved Lime, Garlic Chips

Crispy Island Creek Oysters

Spicy Crab Gratin, Banh Mi Pickles, Cilantro

Scallop "Wrapped" Bacon

Scallop Mousse, House Cured Bacon, Sun Choke Puree,
Grilled Tomato Vinaigrette

Mussels & Leek Bisque

Preserved Lemon "Korrokes", Saffron, Parsley Oil

Braised Kurobuta Pork Cheek "Madrileño"

Leek & Sweet Pea Puree, Crispy Garbanzos, Eva's Pea Greens

Baked Tomato and Ricotta Tart

Black Pepper Crust, Bartlett's Arugula, Truffle Honey

Tea Smoked Duck Breast (Chilled)

Rogue Blue Cheese Pana Cotta, Crispy Confit, Gooseberry Condiment

Bartlett's Farm Greens

Hot House Tomatoes, Field Radish, Aged Sherry Vinaigrette, Rustic Croutons,
Fines Herbs, Boerenkaas Gouda

Entrees

Pan Seared Atlantic Halibut

Sweet-Corn Spätzle, Vidalia Onion Purée
Tomatillo Relish, Berkshire Bacon Lardons, Quajillo Chili

"Rosie" Organic Chicken Breast

Pisto manchego, Chorizo, Patatas Aioli, Toasted Garlic

Crispy Tuna Fregola

Fregola Sarda + Baby Artichokes, Heirloom Cherry Tomatoes, Pine Nuts,
Bartlett's Arugula, Dashi-Fava Puree, Red Wine Vinaigrette

Miso Barbecued Lobster Tail

Lobster Claw Okonomiyaki, Sweet Pea & Vine Salad, Yuzu Vinaigrette
M.P.

Slowly Cooked Berkshire "Porchetta"

Sausage, Bacon & Wild Herb Stuffed, Aged-Provolone Polenta, Broccoli Rabe, Rib Meat Jus

Whole Roasted Branzino

Country Grapefruit Migas, Fennel Romesco, Toasted Almonds, Grilled Scallion

Pan Seared Chick-Pea Panelle

Roasted Courgette Puree, Baby Artichoke-Salsa Rustica,
Crumbled Pecorino, Pea Greens, Crispy Baby Squash

Dry Aged Prime NY Strip Steak (12 oz)

Marrow Baste, Gratin Dauphinois, Pearl Onions "Aigre-Doux",
Alder Wood Smoked Sea Salt