



Friday, July 14, 2017

Soup Du Jour

**THAI COCONUT & PEA**

Toasted Sesame | 13



First Course

**DASHING STAR FARM**

**LAMB TONGUE**

Tostones | Roasted Poblano Peppers |  
Charred Garlic ScapeS | 16

**CHARRED SPANISH OCTOPUS**

Olive Caramel | Red Pepper |  
Padrón Pepper | Marcona Almonds | 18

**LA BELLE FARM**

**DUCK RAGOÛT**

Paffenroth Garden Mustard Greens |  
Handmade Tagliatelle |  
Poached Quail Egg | 18



Main Course

**PAN SEARED FILLET OF  
ATLANTIC BLACK BASS**

Crispy New Crop Potatoes |  
Migliorelli Farm's Snap Peas |  
Roasted Beets |

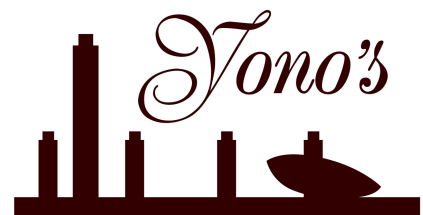
Horseradish Brown Butter | 34

**CHAR GRILLED MEILLER**

**FAMILY FARM**

**BEEF TENDERLOIN**

Potatoes Robuchon |  
Roasted Vegetables |  
Port Wine Mushroom Sauce | 59



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