

A P P E T I Z E R S

Heirloom Tomato

Variations with Mozzarella Ice Cream and Basil Granola

Organic Rabbit

Rillettes with Foie Gras, Cherries and Pistachio Bread (\$20 supplement)

Arctic Char

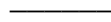
Smoked with Cucumber, Crème Fraîche and Borage

Peekytoe Crab

Salad with Pickled Daikon Radish, Crustacean Mayonnaise and Summer Flowers

Goat's Milk Ricotta

Gnocchi with Artichokes, Taggiasca Olives and Bacon



F I S H A N D C R U S T A C E A N S

Atlantic Halibut

Slow Cooked with Artichoke Barigoule and Tomatoes

Loup de Mer

Seared with Cannellini Beans, Sauce Bouillabaisse and Chorizo

Nova Scotia Lobster

Lasagna with Heirloom Squash and Lemon Verbena (\$20 supplement)

M E A T A N D P O U L T R Y

Blue Foot Chicken

Roasted with Sweet Corn, Chanterelles and Farro

Dry Aged Black Angus Beef

Bone Marrow Crusted with Swiss Chard and Sauce Bordelaise

Cochon de Lait

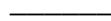
Roasted with Bing Cherries, Sweet Onion and Mustard (\$20 supplement)

Colorado Lamb

Herb Roasted with Eggplant, Cumin and Yogurt

Muscovy Duck

Lavender Honey Glazed with Peaches and Turnip (for two)



Three-Course Prix Fixe

two savory, one sweet

G O U R M A N D

“E l e v e n”

Chef Daniel Humm’s Selection of Eleven Courses

175.

Wine Pairings 125.

S U M M E R

Hors d’œuvres

Heirloom Tomato

Salad with Mozzarella Ice Cream and Basil Granola

Atlantic Cod

Olive Oil Poached with Summer Peppers and Piment d’Espelette

Nova Scotia Lobster

Lasagna with Heirloom Squash and Lemon Verbena

Milk Fed Veal

Variations with Greenmarket Beans, Violet Mustard and Savory

“Milk & Honey”

Flavors and Textures

Bing Cherry

“Sundae” with Pistachio Ice Cream

Mignardises

135.

Wine Pairings 95.

Tasting Menus are offered for your entire table

