

A P P E T I Z E R S

Heirloom Tomatoes

Salad with Jamón Ibérico, Melons and Fino Verde Basil

Hawaiian Prawns

Roulade with Avocado, Lime and Yogurt

Atlantic Fluke

Carpaccio with Meyer Lemon Oil, Sea Urchin Cream and Piment d'Espelette

Knoll Krest Farm Egg

Slow Poached with Green Asparagus and Parmigiano Reggiano

Foie Gras

Mille-Feuille with Green Market Plums, Umeboshi and Bitter Almonds (\$20 supplement)

Lynnhaven Farms Ricotta di Capra

Gnocchi with Violet 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

Pan Roasted with Meyer Lemon, Capers and Parsley

Loup de Mer

Seared with Celeriac Fondant, Tomato Confit and Star Anise

Nova Scotia Lobster

Poached with Lemon Verbena and the Flavors of Ratatouille (\$20 supplement)

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

Four Story Hill Farm Suckling Pig

Roasted with Garden Peas à la Française

Black Angus Beef

Grilled Tenderloin with Asparagus, Vin Jaune and Oregon Morels

Colorado Lamb

Herb Roasted with Eggplant, Crispy Panisse, Cumin and Sheep's Milk Yogurt

Milk Fed Veal

Seared with Ris de Veau, Morel Panna Cotta and Fava Beans

Grimaud Farms Guinea Fowl

Roasted with Lemon, Rosemary and Summer Truffles (for two)

Muscovy Duck

Glazed with Honey, Lavender, Rhubarb and Spices (for two)

Three-Course Prix Fixe

two savory, one sweet

E A R L Y S U M M E R T A S T I N G

Hors d'œuvres

Greenmarket Heirloom Tomatoes

Composition with Terre Bormane Olive Oil and Fino Verde Basil

Organic Rabbit

Rillette with Cherries, Pickled Onions and Grilled Pistachio Bread

Nova Scotia Lobster

Poached with Lemon Verbena and the Flavors of Ratatouille

Elysian Field Farm Lamb

Herb Roasted with Sheep's Milk Tart, Garden Peas and Bacon

Jivara Chocolate

Moelleux with Vanilla, Olive Oil and Cocoa Citrus Sorbet

Mignardises

125.

Wine Pairings 95.

F O U R S T O R Y H I L L S U C K L I N G P I G

Five-Course Seasonal Tasting

125.

Wine Pairings 95.

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.

Tasting Menus are offered for your entire table

