

STARS

STARTERS

CRUDO daily preparation 27

CHATHAM OYSTERS cidre de normandie mignonette | honeycrisp apple | horseradish 24

WAGYU BEEF TARTARE asian pear | miso pine nut cream | rice paper crisp | togarashi 32

GIOIA STRACCIATELLA mission fig | rosemary brioche | prosciutto | aged balsamic | hazelnut 24

AUTUMN SALAD chicory | delicata squash | muscat grapes | pomegranate vinaigrette | walnut 22

GRILLED OCTOPUS VERACRUZ char grilled octopus | salsa macha | potato | garlic scapes 23

BREAD SERVICE whipped normandy butter | fennel pollen | 1830 sea salt 16

CBI FARM SHOWCASE

HUBBARD SQUASH SOUP ginger gold apple | toasted amaretto meringue | seeds 19

SMOKED EGGPLANT RAVIOLI saffron ravioli | tomato conserva | caciocavallo | capers | mint 28

FARM BEET RISOTTO crimson beets | acquarello rice | gorgonzola | sherry gastrique | pear 34

MOSES SLEEPER jasper hill farm | brandied cherry compote | dark chocolate sourdough 26

ENTREES

DAY BOAT SCALLOPS fregola sarda | little neck clams | fennel | leeks | calabrian chili 51

ATLANTIC SOLE lobster | brussels sprouts | bacon | vanilla roasted parsnip | sunchoke velouté 41

MISO GLAZED MONKFISH fairytale eggplant | crispy sushi rice | mushroom | scallion condiment 49

PHEASANT ROULADE mushroom duxelles | swiss chard | celeriac | foie gras | cherry jus 43

DRY AGED DUCK confit cappelletti pasta | farm toy choy | turnips | mushroom adobo 54

WAGYU STRIP STEAK 8oz american wagyu | potato rosti | allium variations | truffle bordelaise 74

LAMB OSSO BUCO polenta alla milanese | heirloom carrots | pistachio gremolata | barolo jus 62

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of eight or more, a twenty percent gratuity will be applied to your bill.