



STARTERS

CRUDO daily preparation 27

CHATHAM OYSTERS cidre de normandie mignonette | honeycrisp apple horseradish 24

WAGYU BEEF TARTARE asian pear | miso pine nut cream | seaweed cracker | togarashi 32

GIOIA BURRATA gnocco frito | tuscan mortadella | fried pistachio pesto | agrumato oil 24

WINTER SALAD poached hen egg | pork belly | frisee | chicories | sherry dijon vinaigrette | sourdough 22

GRILLED OCTOPUS VERACRUZ char grilled octopus | salsa macha | potato foam | garlic scapes 26

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

CBI FARM SHOWCASE

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

RABBIT RAVIOLO braised rabbit ragu | herb ricotta | pommery mustard | chanterelle mushroom 29

BLACK TRUFFLE RISOTTO acquerello rice | sherry gastrique | italian black truffle | parmesan | 52

OMA | Von Trapp Estate VT | brandied cherry compote | focaccia 26

ENTREES

DAY BOAT SCALLOPS little neck clam risotto | champagne cream | leeks | pancetta relish 51

ATLANTIC SOLE lobster | brussels sprouts | bacon | vanilla roasted parsnip | citrus beurre blanc 43

HALIBUT FILLET cannellini bean | garlic confit | roasted tomato | fennel | calabrian chili 49

SURF & TURF prime filet mignon | lobster tail | potato rosti | onion variation | foie gras hollandaise 135

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

Add to any dish | Lobster Tail 40 | Foie Gras 30

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.