



STARTERS

CRUDO daily preparation 27

CHATHAM OYSTERS cidre de normandie mignonette | rhubarb & peppercorn 24

WAGYU BEEF TARTARE tonnato sauce | cornichon | caper | shallot | brioche 32

GIOIA BURRATA white bean | artichoke | lemon anchovy crumb | oregano 24

LOCAL CRAB CAKE sea urchin aioli | native crab | chile de arbol | fennel | dill 26

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

CBI FARM SHOWCASE

SPRING ONION SOUP local jonah crab | green apple | bay laurel | white miso 19

RICOTTA AGNOLOTTI housemade ricotta | english pea | pickled meyer lemon | pea tendrils 29

SALAD VERGE farm peas | spring lettuce | goat cheese | lemon turmeric vinaigrette | mint 22

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 HALIBUT poached asparagus | morel mushrooms | pearl onion dauphine | green garlic 49

BLACK BASS beluga lentils | wilted bloomsdale spinach | vadouvan curry | sultana 47

ROMANESCO CAULIFLOWER herb couscous | harissa tahini | pine nut gremolata 38

GREEN CIRCLE CHICKEN corn bread | swiss chard | chorizo croquette | smoked sauce 41

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

AMERICAN WAGYU 8oz wagyu | potato rosti | allium variations | truffle bordelaise 74

COLORADO LAMB grass-fed lamb loin | chou farci | rainbow chard | celery root | thyme jus 65

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.