



APPETIZER

Clam Chowder

bacon, seasoned oyster crackers

Caesar Salad

anchovy croutons, parmesan

Blistered Shishitos

sea salt, olive oil

ENTRÉE

Crusted Halibut

*spring onion puree, artichokes, heirloom tomatoes,
kalamata olives, roasted fingerling potatoes*

Seared Half Chicken

*roasted baby carrot confit, cippolini onions,
crispy smashed potatoes, ramp salsa verde*

Grilled Salmon

*honeynut squash purée, baby bok choy,
roasted heirloom carrots & baby turnips*

Roasted Farro

kale, butternut squash, peaches, beets, pecans, feta

DESSERT

Salted Caramel Crème Brûlée

salted caramel custard, mixed berries

\$55 Per Person