

Lunch *Served Monday through Friday, 12pm to 2:30pm*

First Course

- Vegan Leek Potato Soup** Nettles, Morels, Olive Oil 15
- Burrata** Melon, Elderflower, Radish, Puffed Quinoa 19
- Belgian Endive** Strawberries, Goat Cheese, Candied Hazelnuts 18
- Tuna Carpaccio** Lemon Zest, Pickled Fresno Pepper, Nori Oil 20
- Grilled Octopus** Navy Beans, Red Onions, Castelvetrano Olives, Celery Salt Aioli 21
- Spring Field Greens Salad** Radishes, Red Verjus Vinaigrette 16
- Jumbo White Asparagus** Smoked Yolk, Rye Crisps, Trout Roe 20

Plancha Seafood

- Wild Striped Bass** Montauk, NY 29
- Cobia** Key West, FL 27
- Halibut** Nova Scotia 28

Main Course

- Gruyère Soufflé** Bitter Greens, Speck Ham (Please allow 20 minutes) 26
- Atlantic Blue Crab Cakes** Cucumber Slaw, Stone-Ground Mustard Sauce 37
- Creekstone Farm Bacon Blue Cheese Burger** Caramelized Onions, Pommes Frites 24
- Green Circle Chicken** Green Garlic Risotto, Morel Mushrooms, English Peas 28
- Swordfish** Blackening Spice, Shishito Peppers, Black Chickpeas, Lemon Jam 29
- Chickpea and Red Lentil Croquette** Red Pepper-Walnut, Pomegranate, Okra, Yogurt 27
- Omelet** Chanterelle Mushrooms, Fava Leaves, Goat Cheese 22
- Spaghettoni Nero** Shrimp, Artichoke, Arugula, Garlic, Olive Oil 26
- Tuna Niçoise Salad** Heirloom Beans, Bliss Potatoes, Green Olive-Piquillo Tapenade 27
(Without Tuna) 21

Executive Chef Fred Sabo
Chef de Cuisine Jason Huang
Pastry Chef Randy Eastman

Brunch *Served Saturday, 11:30am to 3 pm and Sunday, 11am to 3 pm*

55

Three Course Brunch

Members receive a complimentary beverage
Mimosa, Bloody Mary, Orange , Grapefruit or Cranberry Juice

First Course

Vegan Potato-Leek Soup Nettles, Morels, Olive Oil

Wild Mushroom Quiche Goat Cheese, Spinach, Baby Lettuces

Fluke Crudo Aji Amarillo, Citrus, Jicama, Cilantro

Atlantic Blue Crab Salad Avocado, Peanut, Cilantro, Tamarind-Lime Vinaigrette

Quinoa-Oat Granola Pear, Pistachios, Greek Yogurt, Black Cardamom Honey

Salmon Gravlox Buttermilk, Dill, Cucumber, Pumpernickel

Pâté de Campagne Pickled Ramps, Mustard, Toasted Sourdough

Asparagus Smoked Yolk, Trout Roe, Rye Crisps

Main Course

Today's Omelet Wild Mushrooms, Sundried Tomatoes, Leeks, Cheddar

Spaghettoni Nero Shrimp, Artichoke, Arugula

Eggs Benedict with Pancetta Chicory Salad, Roasted Tomato, Hollandaise

Challah French Toast Rhubarb Raspberry Compote, Goat Fromage Blanc, Almond Crumble

Swordfish Blackening Spices, Shishito Peppers, Black Chickpeas, Lemon Jam

Halibut Basquaise Potato Puree, Peppers, Peas, Saffron

Chickpea & Red Lentil Croquette Muhammara, Pomegranate, Okra, Yogurt

Roast Prime Rib Sour Cream Potato Puree, Asparagus, Beef Au Jus

Sides 5

Smoked Bacon | Paprika Hash Potatoes-Garlic Aioli | Kohlrabi Salad

Dessert

Orange Walnut Torte Petite Vanilla Panna Cotta, Raspberries

Banana Crème Brûlée Gingersnaps

Key Lime Meringue Pie Balsamic Blackberries, Mango Sauce

Chocolate Caramel Tart Crème Chantilly , Strawberries

Seasonal Fresh Fruit Fruit Sorbet

Dinner *Served Friday and Saturday, 5:30 to 10 pm (last seating at 9 pm)*

First Course

Berkshire Pork Belly English Peas, Pickled Cherries, Agretti	19
Vegan Leek Potato Soup Stinging Nettles, Olive Oil, Morel Mushrooms	16
Tuna Carpaccio Lemon Zest, Pickled Fresno Pepper, Nori Oil	23
Jumbo White Asparagus Smoked Yolk, Rye Crisps, Trout Roe	22
Mediterranean Octopus Navy Beans, Red Onions, Celery Salt Aioli, Castelvetro Olives	24
Belgian Endive Strawberries, Goat Cheese, Candied Hazelnuts	19
Grilled Pizzetta Taleggio, Manila Clams, Toasted Garlic, Scallion Pesto	21

From The Plancha *(Served with Tomatillo Salsa, Roasted Pepper & Tomato, Horseradish Cream)*

Sea Scallops New Bedford, MA	42
Cobia Bath, NC	35
Ocean Trout New Zealand	36
Wild Striped Bass Montauk, NY	39
Halibut Nova Scotia	38

Main Course

Butter-Poached Maine Lobster Asparagus, Rhubarb, Chickpea Panisse	42
Pancetta-Wrapped Rainbow Trout Mustard Greens, Radishes, Dill-Pepper Yogurt	39
Green Circle Chicken Green Garlic-Koshihikari Risotto, Morel Mushrooms, English Peas	38
12oz Veal Porterhouse Scallion Potato Puree, Zucchini Flower, Mushroom Duxelles, Basil Jus	43
Chickpea And Red Lentil Croquette Muhammara, Pomegranate, Okra, Yogurt	28
Grilled Double Lamb Chop Empanada, Favetta, Pickled Rhubarb	40

Side Dishes 10

Wild Mushrooms with Fines Herbes | Crispy Sunchokes with Garlic Aioli

Fingerling Potatoes with Salsa Verde | Kohlrabi Salad with Scallions

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Chef de Cuisine Jason Huang
Pastry Chef Randy Eastman

Dessert

Profiteroles 13

Strawberry Ice Cream, Chocolate Sauce

Blueberry Upside-Down Torte 13

Limoncello Gelato, Toasted Almond Nougatine

Lemon Steamed Pudding 13

Black Sesame Tuile, Mango Sauce

Georgia Peach Split 13

Vanilla Ice Cream, Salted Caramel Sauce, Pecan Crumble

Banana Crème Brûlée 13

Gingersnaps

Dessert Wines

Brachetto Passito “Pian del Sogni” Forteto Della Luja Piedmont, Italy 2013 14

Moscato d’Asti “San Maurizio” Forteto Della Luja Piedmont, Italy 2015 13

Pedro Ximenez “Solera 1927” Alvear Andalusia, Spain 13

Broadbent Madeira Malmsey 10 Years Old

Madeira, Portugal NV 14

Cognac & Scotch

Courvoisier Cognac VS 19

Glenfiddich Single Malt Scotch 12 Years 20

Macallan Single Malt Scotch 12 years 22