

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

Prix Fixe Lunch

Three Courses **49**

Add a glass of wine **13**

First Course

Field Greens Salad Cucumbers, Cherry Tomatoes, Radish, Red Verjus Mustard Vinaigrette

Spiced Kaboucha Squash Soup Apple Cider, Pumpkin Seeds, Sage

Salmon/Tuna Tartare Harissa, Preserved Lemon, Salmon Roe, Lentil Crisp ^

Main Course

Brook Trout Blue Hubbard Squash, Baby Beets, Walnut-Brown Butter

Atlantic Salmon Delicata Squash, Smoked Celery Root Puree, Pomegranate

Pan Roasted Chicken Breast Grilled Corn Poblano Ragout, Spigarello, Chanterelles, Marsala

Dessert

Trio of House-Made Sorbets

Chocolate Molten Cake Strawberry-Balsamic Ice Cream

Caramel-Apple Walnut Torte Salted Butter Gelato

Wine Selections

Gruner Veltliner, Gustav, Wachau Austria 2015

Rosé, L'Antica Cantina "Castrum", Puglia, Italy 2013

Valpolicella Classico, Antica Cantina, Veneto, Italy 2015

Sample Menu. Items change daily.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform of us any dietary restrictions.

** Indicates Vegetarian

^ Indicates raw or undercooked

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

First Course

Field Greens Salad Cucumbers, Cherry Tomatoes, Radish, Red Verjus Mustard Vinaigrette **16 ****

Spiced Kaboucha Squash Soup Apple Cider, Sage, Pumpkin Seeds **15 ****

Grilled Octopus Chickpeas, Shishito Peppers, Chorizo-Saffron Aioli **21**

Tuna Crudo Smoke, Hearts of Palm, Avocado, Shiso ^ **22**

Tuscan Kale Kohlrabi Salad Walnuts, Green Apples, Parmesan, Horseradish-Caper Vinaigrette **18 ****

White Truffles from Alba Fresh Tagliatelle, Parmesan **40/80**

Plancha Entrées (Served with Broccoli Rabe, Black Rice and Sauce Trio)

Scallops Nantucket Light House, MA **32**

Wild Striped Bass Montauk, NY **29**

Black Bass Montauk, NY **28**

Main Course

Gruyère Soufflé Bitter Greens, Speck Ham (Please allow 20 minutes) **27**

Brook Trout Blue Hubbard Squash, Baby Beets, Walnut-Brown Butter **28**

Atlantic Blue Crab Cakes Kale-Cabbage Slaw, Toasted Almonds, Stone-Ground Mustard Sauce **39**

Pan Roasted Chicken Breast Grilled Corn Poblano Ragout, Spigarello, Chanterelles, Marsala **27**

Creste di Gallo Roasted Eggplant, San Marzano Tomato, Arugula, Ricotta Salata **26**

Sumac Roasted Baby Carrots Sunchokes, Green Chickpea Hummus, Local Feta, Orange Mint **26 ****

Tuna Niçoise Salad Heirloom Beans, Bliss Potatoes, Green Olive-Piquillo Tapenade ^ **32**

Creekstone Farms Burger Applewood Bacon, Cheddar, Caramelized Onions, Pommes Frites **26**

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

Three Course Brunch

55

Members receive a complimentary beverage and a 10% discount on all food items

Mimosa, Bloody Mary, Orange, Grapefruit or Cranberry Juice

First Course

Spiced Kaboucha Soup Apple Cider, Sage, Pumpkin Seed Oil **

Quiche Sheep's Milk Ricotta, Wild Mushrooms, Butternut Squash

Pate de Campagne with Pistachio House Pickles, Grainy Mustard, Fig Preserve

Quinoa-Oat Granola Berries, Almonds, Greek Yogurt, Black Cardamom Honey

Salmon Gravlox Dill Crème Fraiche, Cucumber, Pumpnickel Croutons

Atlantic Blue Crab Salad Avocado, Peanuts, Cilantro, Lemon Grass Vinaigrette

Field Greens Salad Cucumber, Cherry Tomatoes, Red Verjus Mustard Vinaigrette **

Main Course

Soft Omelet Butternut Squash, Spinach, Goat Cheese, Fine Herbs

Creste di Gallo Roasted Eggplant, San Marzano Tomato, Arugula, Ricotta Salata

Eggs Benedict Pancetta, Autumn Greens, Shaved Fennel, Roasted Tomatoes, Hollandaise

Duck Confit Hash Coddled Egg, Melted Leeks, Burnt Orange Sauce

Brook Trout Blue Hubbard Squash Puree, Roasted Baby Beets, Walnut Brown Butter

Scottish Salmon Celery Root- Pear Puree, Delicata Squash, Pomegranate Gelée

Sumac Roasted Rainbow Carrots Sunchokes, Green Chickpea Hummus, Vermont Feta, Mint **

Challah French Toast Pear-Cranberry Compote, Goat Fromage Blanc, Almond Crumble

Sides 5

Bacon Thick-cut Applewood Smoked

Hash Brown Potatoes Spicy Smoked Paprika, Garlic-Saffron Aioli

Dessert

Apple Cider Panna Cotta Gingered Cranberries

Concord Grape Crème Brûlée

Key Lime Meringue Pie Balsamic Blackberries

Valhrona Chocolate Tart Crème Chantilly, Strawberries

Seasonal Fresh Fruit Fruit Sorbet

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

First Course

Kaboucha Squash Soup apple cider, pumpkin seeds **	15
Field Greens Salad cucumber, radish, cherry tomato, red verjus mustard vinaigrette **	17
Tuscan Kale Kohlrabi Salad walnut, parmesan, horseradish-caper vinaigrette **	18
Grilled Octopus chickpea, shishito peppers, pickled red onions, chorizo-saffron aioli	25
Tuna Crudo smoke, hearts of palm, cucumber, avocado, shiso ^	24

Plancha Entrées (Served with Romesco, Mediterranean Relish, Chermoula)

Wild Striped Bass Montauk, NY **38**

Scallops Nantucket Light House , MA **39**

Main Course

Spiced Pekin Duck Breast vol au vent aux chanterelles, black figs	39
Black Angus Sirloin Steak aligot potato, rapini, crispy onions ,sancho peppercorns	40
Sumac Roasted Baby Carrots green chickpea hummus, sun root, local feta, mint **	27
Salmon Mi Cuit , swiss chard, baby turnips, red wine ^	37
Black Sea Bass cannellini bean broth, autumn vegetables, gremolata	38

Side Dishes 10

Crispy Brussels Sprouts cider vinaigrette, red onion, fresno chili

Pomme Frites herbs, saffron aioli

Cauliflower and Romanesco currants, almond, asiago

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Dessert

13

Caramel-Apple Walnut Torte

Salted Butter Gelato

Pumpkin Tiramisu

Cranberries, Sweet Pepitas

Maple Bourbon Banana Bread Pudding

Vanilla Ice Cream

Chocolate Molten Cake

Strawberry-Balsamic Ice Cream

Concord Grape Crème Brulee

Peanut Butter Shortbread

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

Broadbent Madeira Malmsey 10 Years Old

Madeira, Portugal NV 14

Fonseca Tawny Porto, Portugal NV 12

Cognac & Scotch

Courvoisier Cognac VS 19

Glenfiddich Single Malt Scotch 12 Years 20

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