



SIT DOWN DINNER

CHOICE OF 1 SALAD, 2 SIDES, AND 2 ENTRÉES

STARTERS

YOUNG BEETS WITH GOAT CHEESE

Baby gem lettuce, a variety of young beets, black olive, and chèvre

THE HARVEST

Roasted seasonal vegetables, baby kale, crispy quinoa, whipped labneh

CITRUS SALAD

A selection of fresh citrus, mixed baby lettuces, fennel, citrus vinaigrette

CEASAR SALAD

Baby gem lettuces, pecorino and parmesan, croutons, white anchovy

HEIRLOOM TOMATO SALAD

Baby gem lettuce, peaches, spiced pepitas

SIDES

MARKET BROCCOLI

Blanched and roasted with lemon
and fresh herbs

MAC & CHEESE

Fusilli pasta and our
signature cheese blend

WARM HEIRLOOM GRAINS

Variety of seasonal market
vegetables and roasted mushrooms

ORZO PILAF

Fresh vegetables and
pickled mushroom

HARICOT VERT

Green beans blanched and roasted
with fines herbs and lemon

FINGERLING POTATOES

Poached and fried crispy, served
with creme fraiche

FAVA BEANS AND FARRO

A variety of spring legumes
and vegetables served with
heirloom farro

POMMES PUREE

Yukon potatoes and confit garlic

MENU BY EXECUTIVE CHEF JAMES NEAL



ENTRÉES

VEGETARIAN/VEGAN

Maitake Mushroom: Roasted confit maitake mushroom, quinoa, black garlic

Marinated Tofu: Extra firm tofu, roasted shallot, young lettuce

SEAFOOD

Roasted Salmon*

Seared Yellowfin Tuna*

Local Line Caught Hake*

-Supplemental Options-

Halibut or Striped Bass

(subject to seasonal availability)

Fish Sauces

Miso Sake

Yuzu Ponzu

Herbed Lemon Cream

Thai Coconut Fumet

MEATS

CHICKEN

Herb Roasted Chicken: Herb butter and jus de vin blanc

Barbecue Chicken: Roasted chicken breast glazed in our signature barbecue sauce

BEEF

24 hour Short Rib

Filet of Beef*

NY Strip*

Grilled Skirt Steak

-Accompanied by baby kale, chicories and choice of sauce-

Beef Sauces

Roasted Mushroom Balsamic Jus

Red Wine Demi Glace

Herbed Butter Sauce

Chimichurri

Entrees combining Filet or Strip with a Fish option will result in an upcharge