

summer menu

burrata ravioli
corn milk, summer truffle

assorted baby lettuce
summer squash, bacon, green goddess

matsutake mushroom
a broth, shellfish, crispy pig ear, ginger

cold smoked tuna belly
watermelon, caviar, brioche,

lobster and tomato
orange, feta, turnip, mint

foie gras
summer melon, maldon salt, maple syrup

young chicken
smoked pear, artichoke, potato, spinach

“linguini and clams”
littleneck clams, virgin olive oil, garlic, lemon

chatham bay cod
seawater glaze, liquid potato, raisins

poached beef tenderloin
cauliflower, bone marrow, hand cut potatoes

duck loin
porcini, apricot, Indian spice, farrow

line caught halibut
carrots, leek, coastal herbs, rice

DESSERTS