



1st course

Hand Crafted Mushroom & Ricotta Ravioli

truffled celery root & Tuscan kale

*** Tuna Tartare**

spicy aioli, avocado & chips

2nd course

Warm Spinach Salad

roasted apples, Vermont goat cheese,
candied walnuts & cranberry crostini

Bitter Greens

persimmon, shaved parmesan & aged sherry vinaigrette

3rd course

Sassafras Glazed Duck

house smoked ham & wild mushroom fried rice

*** Grilled Flat Iron Steak**

parsnip puree, smoky bacon onion jam,
rabe & bordelaise

*** Miso Glazed Sea Scallops**

braised brussel sprouts & butternut squash risotto

4th course

Flourless Chocolate Cake

caramel mousse & toasted almonds

Warm Apple Crostata

cranberry-orange & walnut ice cream

*Consumer Advisory: These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy