

APPETIZER

MARINATED MELON

Roasted Beet, Feta, Citrus, Crystalized Mint, Basil (v, gf)

SHAVED SUMMER SQUASH

Hydroponic Lettuces, Fennel, Carta di Musica, Buttermilk Dressing, Gordal Olives (vg)

BABY GEM LETTUCE "CAESAR"

Tarragon-Dill Goddess, Parmesan Tuile, Quinoa-Caraway Crumb, Petite Herbs (v, gf)

TOMATO SALAD

Persian Cucumbers, Orange Macerated Strawberries, Pickled Ramps, Tomato Aquafaba, Aleppo Pepper (vg, gf)

CRIMSON BEET RICOTTA

Fava Beans, Badger Flame Beets, Shaved Asparagus, Mustard Greens, Orange Oil (v, gf)

JUMBO ASPARAGUS

Kataifi, Pistachio, Black Garlic, Meyer Lemon Panna Cotta, Sumac (vg)

JERSEY GIRL BURRATA

Heirloom Tomatoes, Fennel Chips, Wild Arugula, Purple Basil (v, gf)

WHITE ASPARAGUS

Aquafaba, Gribiche, Nasturtium, Mustard, Herb "Breadcrumbs" (vg, gf)

MARKET SALAD

Tender Greens, Shaved Vegetables, Savory Quinoa Granola, Blackberries, Meyer Lemon (vg, gf) (SILENT)

LOBSTER SALAD

Saffron Sauce Americaine, Snow Peas, Celery-Fennel Crudité, Frisée (gf) [SUPP]

(gf) gluten free, (df) dairy free, (v) vegetarian, (ve) vegan

ENTRÉE

ATLANTIC BLACK BASS

Red Miso, Roasted Oyster Mushrooms, Sweet Corn, Peas, Basil, Candied Sunflower Seeds (gf)

LONG ISLAND FLUKE

Scallop-Herb Farci, Snow Peas, Foraged Mushrooms, Ancho Chili Romesco (gf, df)

DIJON CRUSTED LAMB LOIN

Duchess Potatoes, Glazed Legumes, Bordelaise (gf)

FAROE ISLANDS SALMON

Black Rice, Long Beans, Corn "Milk," Scallion, XO Sauce (gf, df)

ICELANDIC COD

White Asparagus, Snow Pea, Chanterelle, Chive Oil (gf, df)

WAGYU SIRLOIN

Crispy Potato, Fig-Apricot Chutney, Smoked Eggplant Puree, Arugula Pesto (gf, df)

MISO COD

Crispy Edamame Sticky Rice, Purple Asparagus, Chili (gf, df)

GREEN CIRCLE BRICK CHICKEN

Pea-Charred Onion Succotash, Chanterelles, Brown Butter (gf)

ROASTED FILET

Herbed Fregola, Charred Asparagus, Heirloom Tomato, Saffron Jus (df)

CHARRED SHORT RIB

Grilled Asparagus, Sweet Corn, Heirloom Tomato-Chipotle Glaze (gf, df)

LOBSTER BAKE

Potato Mouseline, Grilled Corn Succotash, Ruby Shrimp Beurre Blanc, Tarragon-Dill Oil (gf) [SUPP]

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DESSERT

STRAWBERRY-RHUBARB SHORTCAKE

Vanilla-Rhubarb Shrub, Buttermilk Pop-Over, Elderflower Chantilly, Cardamom Meringue (v)

VALRHONA CARMELIA CREMEUX

Flourless White Chocolate Cake, Dark Chocolate Pearls, Milk Chocolate Bon Bons (v, gf)

BOCA NEGRA CAKE

Bittersweet Chocolate, Diplomatico Rum, Passionfruit Gelee, Coconut Crema, Cacao Nib Tuile (v, gf)

MEYER LEMON TART

Earl Grey Curd, Toasted Tahitian Vanilla Meringue, Honey Powder (v)

TROPICAL FRUIT

Kiwi-Grilled Pineapple Salsa, Coconut-Kaffir Lime Bavarois, Mango-Ancho Aguachile, Turbinado Sugar Crumble
(vg, gf)

MOJITO CHEESECAKE

Key Lime Panna Cotta, Graham Cracker Feuilletine, Citrus, Crystallized Mint (vg)

STONE FRUIT COBBLER

Ancient Grain Streusel, Oat Milk Chantilly (vg, gf)

BANANAS FOSTER PUDDING

Banana Brulee, Vanilla-Chamomile Sable, Black Sesame Dulce de Leche (v)

RUM BABA

Sticky Toffee Sauce, Blackberry Compote, Raspberry-Vanilla Meringue (v)

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