

## FIRST COURSE

### Chef Matt's French Onion Soup 18

veal, beef, & chicken stock | 3 - cheese blend parmesan crouton

### Earth & Eats Warm Beet Salad 20

bulgarian feta cheese | candied walnuts | heirloom beets | black lentils | baby greens | beet gastric | dill

### Sogno Toscano Italian Burrata 20

heirloom radish | avocados | lemon | basil vinaigrette | toasted garlic bread

### Sauteed U-12 Black Tiger Shrimp 22

roasted brussel sprouts | applewood bacon | mélange of mushrooms | savory red kuri cream

### Lamb & Beef Bolognese 19/35

emilia romagna style pasta | san marzano tomatoes | 24 month parmesan

### Butternut Squash Bisque 18

spiced pepita seeds | whipped crème fraiche chives

### A New Kind of Caesar 18

mustard croutons | white anchovies | lemon oil | caesar dressing | 24-month parmesan

### Pâté de Campagne 24

pickled pineberries | cornichons | parsnip puree | platinum frisee lardons | potatoes | 63°C quail egg | sherry vinaigrette

### Hudson Valley Foie Gras & Onion 43

apple | caramelized onion gelee | crispy shallots | vanilla pecan crumble | aged balsamic vinegar pearls

### Crispy Cheshire Pork Belly 20

red wine braised red cabbage | creamy murasaki sweet potato emulsion | crispy sunchoke | baby kale | pork jus

## MAIN COURSE

### Wester Ross Scottish Salmon 42 Or Branzino 49

braised savoy cabbage | chantarelle mushrooms | florentino | cauliflower emulsion | creamy salsify | mushroom broth

### Wild Alaskan Halibut 58

braised black lentils | sunchoke & fennel ragout | truffle chips | mustard lemon beurre blanc

### Colorado Lamb Shank Encrusted w/ Stachowski's Merguez Sausage 60

braised fennel | carrots | pearl couscous | pistachios | dried apricots | greengage plums | apricot yogurt | lamb jus

### 18oz. USDA Prime Ribeye for Two\* 115

earth & eats wilted spinach | broccoli rabe | shiitake cream whipped potatoes | red wine sauce

### Seared Yellowfin Tuna & U-12 Black Tiger Shrimp 47

chorizo | potatoes | olives | leeks | fennel & basil | fennel emulsion tomato clam broth

### Earthful Bounty 28

snap peas | cauliflower | acorn squash | turnips | roasted sweet peppers | carrots | spring garlic | sunflower seeds | romesco | cilantro chimichurri

### Free-Range Roasted Half Chicken 39

red wine marinade | parsnip & pomme purée | mushroom medley | haricot vert | chicken jus | tomatoes on the vine

### 10oz. USDA Prime New York Strip\* 62

shiitake truffle emulsion | twice baked fingerling potato | blue cheese | trumpet mushrooms | pearl onions | red wine sauce

### Preserved Lemon & Garlic Crusted Australian "Big Eye" Rack of Lamb for Two\* 135

creamy pomme du terre puree | roasted artichokes | lamb "jus"

*Note: Cook time 40-45 minutes*

## TONIGHT'S TASTING MENU

120 / person

Special Wine Pairings 79 | Vic's Whiskey Pairings 82

**T o B e g i n**

*A gift from the Chef*

*Hoof & Lur | Moschofilero Troupis Winery, Pelopennesos, Greece 2023*

*Green Spot, Single Pot Still Irish Whisky, Cork, Ireland*

**F i r s t**

**Ceviche**

salmon, tuna & halibut | red onions | avocado | sunchoke chips

**S e c o n d**

**Lobster, Artichoke &**

**Black Truffle Risotto**

arborio rice | 24-month parmesan | thyme | Vermont country butter

**T h i r d**

**Seared Moulard Duck Breast w/**

**Duck Bacon Wrapped Fig**

duck confit rilette | crispy duck skin | brioche | cherry duck gastrique | spiced butternut squash purée

**Pouilly Fume, France 2023**

**Hatozaki Small Batch Whisky,**

**Akashi City-Hyogo, Japan**

**Karamalegos, Assyrtiko**

**Santorini, Greece 2022**

**Glenmorangie, Highland Single Malt**

**Scotch Whisky, Highlands, Scotland**

**Le Calabrun, Syrah/Grenache**

**Le Plan des Moines Winery**

**Gigondas, France 2021**

**T o F i n i s h**

**Pot de Crème**

chantilly creme | chocolate nibs

**Taylor Fladgate 10-Year Tawny Port**

**Basil Hayden Dark Rye, Clermont, Kentucky**

*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\**