

F i r s t s

Chef Matt's French Onion Soup veal, beef & chicken stock , 3 - cheese blend, parmesan crouton	18	English Pea & Mint Soup whipped crème fraiche, lemon zest	18
Earth N Eats Mixed Green Salad hearts of palm, oranges, toasted almonds, manchego cheese, pomegranate molasses orange vinaigrette	18	A New Kind of Caesar mustard croutons, white anchovies, lemon oil, caesar dressing, 24-month parmesan	18
Cast Iron Seared Hudson Valley Foie Gras* apple, caramelized onion gelée, crispy shallots, vanilla pecan crumble, aged balsamic vinegar pearls	41	Chicken & Foie Gras Nuggets house made ranch dressing & buffalo sauce	12
Earth & Eats Bedeviled Eggs crispy shallots, smoked paprika, dill	10	Sauteed U-12 Black Tiger Shrimp* roasted brussel sprouts, applewood smoked bacon, mélange of mushrooms, savory, red kuri cream	16

M a i n s

U.S.D.A. Prime Ribeye Steak* broccoli rabe, oyster mushrooms, cauliflower emulsion, red wine sauce	42	Beef & Lamb Bolognese house made pasta, san marzano tomatoes, 24 month aged parmesan	24
Pan Seared Yellowfin Tuna earth & eats lettuce mix, heirloom radish, persian cucumber, preserved lemon aioli	37	Pan Seared Wester Ross Scottish Salmon haricot vert, fingerling sweet potato, fresno chilis, spicy coconut lime sauce	32
Crispy Cheshire Pork Belly red wine braised red cabbage, creamy sweet potato emulsion, crispy sunchokes, pork jus	24	Tuna, Shrimp & Salmon Stew green olive & potato ragout, fennel emulsion, tomato clam broth	31
The "W" Double Smoked Cheeseburger*		22	
house burger blend, gruyere cheese, sauteed mushrooms, fries, red wine sauce			

D e s s e r t

Deluxe Dark Chocolate Flourless Cake chocolate crumble, vanilla mousse, chocolate sauce, vanilla ice cream	12	Lavender Chamomile Crème Brûlée turbinado sugar crust, pistachio financier	14
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