



tasting menu

first course

sautéed north carolina softshell crab
marinated cucumber, lemon aioli, baby greens

second course

grilled house-made lamb sausage
creamy polenta, sautéed beet greens,
pickled mustard seeds

third course

grilled free-range vermont veal
charred ramps, meyer lemon vinaigrette

selection of domestic artisanal cheeses
(\$9 supplement)

dessert

grilled olive oil cake
sorrel syrup, vanilla ice cream,
grapefruit curd

\$50 per person

wine pairings \$20 per person

beer pairings \$16 per person

5.15.2012