

## Appetizers

### Charcuterie Board 16

*foie gras parfait, country terrine, cod brandade,  
onion jam, cornichons, grilled toast*

### Cauliflower Velouté 13

*fried chickpeas, five brothers cheese,  
black garlic crème fraîche*

### Baby Kale & Spinach Salad 13

*poached cranberry, candied pecans,  
aged gouda, pear vinaigrette*

### Smoked Salmon Tartare 15

*sprouted lentils, sunchoke chips,  
oyster aioli (add caviar +50)*

### Squash Risotto 16/26

*crispy pancetta, toasted pumpkin seeds,  
fontina, chili oil*

## Entrées

### Winter Bouillabaisse 36

*tasting of poached fish & shellfish, saffron potatoes,  
braised kale, rouille*

### Everspring Farm Duck Breast 33

*crispy leg, celery root gratin,  
hazelnut crumble, caramelized apple, port jus*

### Craft Cut Beef

*roasted carrots, soubise,  
pommes dauphine, madeira jus  
braised short rib 41  
7oz tenderloin 46*

### Bone In Striploin For Two 68

*roasted foie gras, shaved black truffle,  
roasted carrots, soubise, pommes dauphine, madeira jus*

## Celebrational Accompaniments

*roasted foie gras 16  
black truffle 15  
wild garlic shrimp 16  
pommes frites with truffle oil & cheddar 9  
acadian sturgeon caviar 50*