

Salad

Butter Lettuce, Crum's Heirloom Vegetables, Sherry Vinaigrette

Roasted Beets, Endive, Green Apple, Hazelnut, Laack Brothers Aged Cheddar Vinaigrette

Globe Artichoke, Local Potato, Roasted Peppers, Arugula, Bagna Cauda

Soup

Shrimp Bisque, Potato Croquette, Vegetable Relish, Aioli

Gazpacho, Cucumber, Onion, Tomato, White Gazpacho Emulsion

Cold

Torchon De Foie Gras, Bosc Pear, Sauterne Gelee

Wagyu Tartare, Black Olive Caramel, Hard Boiled Egg, Caper Berry

Tasmanian Sweet Crab, Green Apple, Endive, Kalamansi

Hot

Gnocchi, Local Italian Sausage Ragu, Sur-Du-Lac Grana

Orecchiette, Oyster Mushrooms, Braised Hen, San Marzano Tomato

Gnocchette, Lemon, Parmigiano Reggiano, Summer Herbs

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September 2007

Colby & Megan Garrelts

David Crum

Jeremy Lamb

20% Gratuity Added to Parties of 6 or More

In consideration of other guests, no cellular phone use please

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk

Fish

Merluza, White Beans, Chorizo, Pearl Onion, Herb Emulsion

Tasmanian King Salmon , Braised Sweet Onions, Thane's Potatoes, Aromatic Vinaigrette

Shrimp & Scallop Bouillabaisse, Cippolinis, Basil Rouille

Meat

Campo Lindo Hen, Braised Wagu Cheeks, Matsutaki Mushroom, Black Radish

Berkshire Pork Loin, Bacon, Apple, Fennel, Montasio

Piedmontese Striploin, Butternut Squash, Brussels Sprouts, Truffle, Maple

Three courses with dessert for **fifty-five dollars**
One From Left Menu, One From Right, One Dessert

Five courses with dessert for **sixty-five dollars**
Two From Left Menu, Two From Right, One Dessert

Seven courses with dessert for **seventy-five dollars**
Four From Left Menu, Two From Right, One Dessert

Twelve courses with desserts for **one hundred dollars**
Spontaneous Collection From The Chef
Entire Table Only. Available Monday Through Thursday Only Please

Ala Carte Available On All Menu Items

Wine Pairings Available

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