

LUNCH

APPETIZERS

CHOWDER

lobster stock, sustainable seafood and double smoked bacon

BURRATA

tender greens, pomegranate and pistachio vinaigrette

SCALLOP

lemongrass cream, cilantro and chili

BEET SALAD

endive, beets, walnuts and Goat cheese mousse

PEAR SALAD

local greens, pear, fennel and shaved pecorino

MAIN COURSES

STUFFED CHICKEN

mushrooms, wild rice, radish, green onion and pickled pepper

LAMB SHANK

Moroccan spices, couscous, chickpeas and pine nut

QUEBEC TURBOT

beans, preserved lemon, leek, caper and brown butter

CARBONARA

spaghetti, guanciale, onion and pecorino romano

CELERIAC

Cardamom carrot puree, crispy lentils and pickled turnip

Our Local Producers:

Broadwood Farms, Acorn Creek, Enright Farms, Mariposa Farm & Burt's Greenhouses

Please note that food allergy reactions are entirely unpredictable.

Even if you've only ever had mild symptoms in the past, the next reaction might be severe, please advise your server prior to ordering if you have allergy restrictions.