**MENU**

**CHEESE & MEAT PLATES**

**Cheeses (three)** traditional accompaniments **17**

**Charcuterie country** pork pâte• speck • tasso ham **18**

**SMALL PLATES**

**Castelvetrano Olives**lemon •tarragon • espelette **8**

**Braised Shallots** garlic confit • herbs • vincotto **9**

**Smoked Bluefish Toast** sauce vierge • radish • trout roe **12**

**Duck Fat Beignets** peaches • humboldt fog cheese • tasso ham **13**

**Heirloom Tomatoes** fennel crèmeux • cucumber • macadamias • anise hyssop • vinegar **15**

**Melon Salad** stracciatella • chicory streusel • speck • radish • buttermilk miso **15**

**Maine Lobster** spaghetti nero • brown butter • harissa • fennel **17**

**Crispy Octopus** black garlic sambal • tuscan melon • pickled onions • smoked yogurt **18**

**ENTREES**

**Ricotta Gnocchi** english peas • maitake • corn butter • smoked hazelnuts **30**

*Recommended pairing: Villa Matilde Falanghina or La Kiuva Rouge de Vallee Nebbiolo*

**Duck Breast** coffee rub •celery root • stone fruit tart • Dunk's mushrooms • demi **34**

*Recommended pairing: Oregon Trails Wine Company Pinot Noir*

**Seared Scallops** corn purée • baby potatoes • truffle • peaches • fennel **34**

*Recommended pairing: Chateau Talmard Macon-Uchizy*

**DESSERT**

**Chocolate Torte** green tomato jam • nutella powder • bay leaf ice cream **12**

**Chef - Paul Callahan • Sous Chef - Jonathan Parsons**

Some items may be served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.