

Sample \$89 Four Course Tasting Menu

May 2025

Tuna

tartare, cabbage, nori
or

Great Meadow Farm Salad

root vegetables, parmesan, herbs

Sardinian Fregola Pasta

lamb, local mushroom, burrata
(can be made vegetarian upon request)

or

Braised Spring Radish

pea leaves, sake, chili garlic

or

Maine Scallops

asparagus, guanciale, sherry, egg

Kanpachi

spinach, yogurt, lemon balm

or

Ribeye

aligot potato, mushroom, greens

or

Roasted Maitake Mushroom

split peas, sour cream, focaccia, pea leaves

Hawaiian Vanilla

sour cherry, biscuit, caramel

or

Chocolate

mulberry, mint, cheesecake

All food and beverages are subject to 22% gratuity & 6.625% sales tax.

A 3% fee will be applied to all credit card transactions. Payments made by ACH/Bank Account will have this fee waived.

chef scott anderson & crew