



RESTAURANT WEEK

SIMPLE SUPPER

55 per person

To enjoy our tasting menu simply order a main course of your choice and our chefs will do the rest. Some courses will be served family-style so we ask that everyone at the table participate. A la carte options are available.

FOR THE TABLE

TEMPURA SQUASH BLOSSOMS

ricotta cheese, romesco, pimento

HEIRLOOM TOMATO SALAD + BASIL PESTO

pickled red onions, whipped smoked feta, bread crisps

SWEET + SPICY GLAZED PORK RIBS

*garlic hummus, fresh herbs,
pickled onions*

MAINE LOBSTER RAVIOLI

tarragon, bouillabaisse, garlic labneh

MAIN COURSE

ROCKFISH

*cubanelle sofrito, carrot mole,
grilled eggplant*

RAINBOW TROUT

spinach, fennel salad, fava bean puree

SOFT SHELL CRAB

romaine, anchovy beurre blanc, chickpeas

GRILLED CHICKEN PAILLARD

cucumber, sunchokes, olives, mint cream

SMASH BURGER

dill pickles, mac sauce, cheddar cheese

RISOTTO

*english peas, preserved lemon,
parmesan crisp*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To offset rising costs associated with the restaurant, we are adding a 3% surcharge to all checks. This is not to replace employee tips..