

## SOMETHING SWEET

### key lime PIE

*graham cracker crust, oasted meringue, candied ginger –12*

### tiramisu soft ICE CREAM

*vanilla mascarpone, coffee-soaked lady fingers, coco dust –12*

### bittersweet chocolate MOUSSE

*coffee dacquoise, preserved berry compote –12*

## AFTER DINNER DRINKS

### DIGESTIFS (2oz)

**Montenegro Amaro** *Italy –13*

**Fernet Branca Amaro** *Italy –13*

**Zucca Amaro** *Italy –12*

**Grand Marnier, Orange Liqueur** *France –14*

### SWEET WINE (3oz)

**Chateau De Cosse Sauternes** *France –19*

**Graham's 10 Tawny Porto** *Portugal –16*

**Graham's 20 Tawny Porto** *Portugal –20*

**Graham's 30 Tawny Porto** *Portugal –30*

**Morenita Cream Sherry** *Spain –11*



## WOOD FIRED BREAD

olive oil, seasoned butter –8

## A FEW THINGS TO TRY

wood fired OYSTERS –tequila chili butter, oyster crackers –22

TUNA crudo tostada –pickled shallots, avocado –24

LAMB stuffed pita –tahini, lentil tabouli –19

butternut squash AGNOLOTTI –brown butter, sage, pear, parmesan –20

ricotta DUMPLINGS –brown butter, squash, calabrian chilies –18

romaine + celery leaf SALAD –pita chips, formaggio di fossa, anchovy –17

BEEF tartare –sunchoke, egg yolk, taleggio cream –19

clams with saffron TAGLIATELLE –garlic, chili flakes, parsley –21

## EAT YOUR VEGETABLES

rainbow CARROTS –smoked whipped feta, dill, pickled shallots –14

sesame BROCCOLI –chili, soy glaze, scallions –14

charred MUSHROOMS –sweet potato, mint, red onion salad –15

roasted autumn SQUASH –goat cheese, pecans, brown butter –15

## SIMPLE SUPPER MENU

59–per person

### SNACKS

#### Chickpea Panisse

celery, olive oil, manchago cheese

#### Crispy Pommes Dauphine

crème fraîche, chives, trout roe

#### Sunchoke Volute

toasted hazelnuts, pickled mustard seeds, gremolada

### SHARED PLATES

#### Heirloom Beet Salad with Whipped Herb Goat Cheese

toasted hazelnuts, red endive, citrus

#### Autumn Olive Farm Ham + Black Pepper Croquette

herb salad salad, parsley oil, garlic aioli

MAIN OF YOUR CHOICE

## MAINS

#### roasted creekstone farm BEEF striploin

roasted squash, chestnuts, winter greens –35

#### autumn olive PORK loin

winter slaw, smoked rutabaga pork jus –30

#### pan seared coho SALMON filet

winter spinach, celery root puree, french lentils –32

#### turmeric spiced basmati rice with seasonal VEGETABLES

honey crisp apples, garlic labneh, herbs salad –26

#### rainbow TROUT filet

lemon dill beurre blanc, forest mushrooms, pomme purée –31

#### wood fired pennsylvania CHICKEN breast

crispy brussels sprouts, parsnip puree, caramelized chicken jus –28