



LUNCH MENU

À LA CARTE

STARTERS

FARMHOUSE BURRATA \$16

Sourdough, Strawberry, Honeycomb

EAST COAST OYSTERS \$18

White Verjus, Shallot, Pomelo Mignonette

CODDLED HEN EGG \$14

Green Asparagus, Quinoa, Woodlands Cured Ham

FARMER'S MARKET GREEN SALAD \$14

Bomb Radish, Seasonal Vegetables, Sherry Emulsion

HUDSON VALLEY FOIE GRAS \$18

Pistachio, Spiced Brioche, Rhubarb

SOUP OF THE SEASON \$12

Chef's Selection

ENTRÉE COURSE

SLOW ROASTED BRANZINO \$22

Herb Butter, Pearl Onion, Sea Island Peas

RED HERITAGE HEN \$25

Asparagus, Wild Mushroom, Spelt

JAMISON FARM LAMB BURGER \$18

Tzatziki, Brioche, Pomme Frites

ELEVEN OAKS FARM HANGER STEAK \$28

Chimichurri, Sweet Potato, Sea Salt

WILD MUSHROOM TAGLIATELLE \$16

Parmesan, Spring Peas, Pedro Ximenez

PEEKYTOE CRAB CAKE \$24

Sauce Gribiché, Wild Arugula, Lemon

EXECUTIVE PASTRY CHEF
Renaud Besnard

EXECUTIVE CHEF
Isaac Olivo

SOMMELIER
Thierry Lesparre