



SMALL PLATES

OYSTERS ON THE HALF SHELL | Half dozen | Seasonal selection | 22

CARPACCIO OF A5 JAPANESE KOBE BEEF | Miyazaki region | Quail egg | Fleur de sel | Truffle sauce | 47

SEARED HUDSON VALLEY FOIE GRAS | Caramelized pears | Pickled elderberries | Port reduction | 27

CRISPY PORK BELLY | Sweet soy glaze | Sushi rice | Daikon “kimchi” | Sesame | 16

AUTUMN SPICED BUTTERNUT SQUASH SOUP | Crème fraiche | 13

BLACKBRANCH FARM LETTUCES | Gorgonzola | Pears | Roasted walnuts | Sherry vinaigrette | 14

CHILLED MOULARD DUCK SALAD | Alderwood smoked | Pistachio puree | Pepper drops | Black truffle vinaigrette | 22

WHEATBERRY & QUINOA | Champagne-curry vinaigrette | Cucumber | Pickled shallots | Cherry tomatoes | 14

LARGE PLATES

DOVER SOLE | Maitake & oyster mushrooms | Romanesco | Chive & butter emulsion | 48

WESTER ROSS WILD SCOTTISH SALMON | Savoy cabbage | Saffron & French mustard sauce | 38

LOIN OF COLORADO LAMB | Feuille de brick | Cici & mint purée | Rosemary red wine sauce | 52

CERTIFIED ANGUS FILET MIGNON | Pennsylvania mushroom ragout | Potato “donuts” | Roasted garlic | 63

14 DAY DRY-AGED PEKIN DUCK | Fermented garlic polenta | Cranberry Confit | Autumn spiced red wine sauce | 47

ROYAL TRUMPET MUSHROOMS PRETENDING TO BE “SCALLOPS” | Pennsylvania mushrooms | Chickpea purée | 32 | V

EXECUTIVE CHEF | PAUL KENDEFFY • SOMMELIER | LEE HENNINGER • SOUS CHEF | CHRIS HOLLOBAUGH

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness. If you have food allergy, intolerance, or sensitivity, please speak to your server before you order.