



FROM THE SEA

Chilled Shrimp, cocktail + remoulade	26
Ossetra Caviar, served with Nantucket Crisps + accoutrements	135

HORS D'OEUVRES

Lobster Bisque, fresh lobster, tarragon oil	25
Shrimp Skewers, baharat and s'chug	19
Roasted Mushroom Board, caramelized onion, truffle, parm	23
Charcuterie + Cheese, chef selections	27
Mezze Plate, whipped feta, hummus, pita, chef selections	26
Seared Lamb Chops, mint, watercress, persimmons chutney	27



SALADS

Caesar, sourdough croutons, parmesan	17
Shaved Brussels Salad, manchego, pears, pomegranate seeds, pistachios, preserved lemon vinaigrette	23



ENTRÉES

Black Lime Brined Chicken Two Ways. fesenjan glaze	37
Petite Tender, watercress, mustard greens, galangal	
Faroe Islands Salmon, preserved lemon, greens	38
Whole Roasted Bronzino, ghormeh sabzi	32
Persian Crispy Rice, eggplant, currants, smoked tomato	38
Gnocchi, koginut squash, veal italian sausage, rosemary, crispy kale	33



SIDES

Braised Wild Mushrooms, white wine, glace, lemon zest, manchego	13
Locally Grown Roasted Baby Carrots, turmeric yogurt. dukkah, pistachios	11
Baby fingerling potatoes roasted in duck fat	11
Charred baby cauliflower, urfa and lemon	11
Warm Fall Fregola Salad. roasted mushrooms, seasonal veg, kumquat dressing	13