

Please note:
 All menus are provided as samples only.
 Information and prices are subject to change without notice.
 Please request a current menu from restaurant management to ensure receipt of accurate content.

			PROGRESSIONS		
CHARCUTERIE					
Prosciutto San Daniele	candied walnuts	12	Pate Grand Mere	cornichon pickles	8
Spicy Lardo	serrano chile, bartlett pear	6	Beef Tongue	onion, smoked balsamic	10
Jim's Smoked Ham	coffee mayonnaise	9	Head Cheese	apricot mostarda	7
Bresaola	parsley, grilled lemon	11	Jamon Iberico Bellota	hazelnuts, dates	22
Chorizo Sausage	golden raisin, olive relish	9	Tasting of Five	chef chad's daily selection	20
COLD STARTERS					
Lettuce Wraps	hamachi, razor clams, yuzu, espelette chile, hazelnuts, seaweed				16
Crab Crostini	dill, fennel, pickled mustard seeds, vadouvan aioli				13
Raw Oysters (1/2 dozen)	tomato mignonette, horseradish, soy 'caviar'				18
Broccoli Salad	mozzarella, radish, dried apricot, grapefruit, butter lettuce, harissa honey mustard				12
Arugula & Endive Salad	duck confit, pomegranate, walnuts, pear, squash, brie, oak aged vinaigrette				14
Foie Gras 'PB & J'	peanut butter foie gras pate, huckleberry jam, vanilla balsamic, peppercorn toast				21
Artisanal Cheese Selections	your choice of cheeses, individual accompaniments, warm baguette				6 / ounce
HOT STARTERS					
Stuffed Langoustine	prosciutto crab stuffing, herb salad, saffron mandarin sauce				18
Florida Oyster Gratinee	spinach, parsley, pernod, idiazabal cheese, caraway, grilled bruschetta				16
Grilled Scallops	soft polenta, roasted radish, farm greens, merguez 'sawmill gravy'				17
Moules et Frites	beer broth, blue cheese, caramelized onions, truffle frites				14
Tuscan Bean Soup	chicken confit, rosemary croutons, tomatoes, pecorino cheese				12
Charred Octopus	fresh tagliatelle pasta, fennel, spinach, black sesame, juniper pork sauce				16
Roasted Quail	fregola 'carbonara', bacon, tarentaise cheese, poppy seed				16
Oxtail Dumplings	comte cheese, cippolini onion, 'french onion' consomme				14
ENTREES					
Whole Roasted Sea Bass	squash puree, salsify, chanterelle, bartlett pear, vanilla gastrique				35
Roasted Snapper	mussels, potato, chorizo, green olive, greens, paprika broth				33
Spiced Sturgeon	sunchokes, brussels sprouts, chestnut, hen of the woods, black truffle calvados butter				34
Salsa Verde Chicken	goat cheese & mushroom barley, confit tomato, swiss chard, violet mustard				28
Filet Mignon	carrot, duck fat potatoes, blue cheese, shallot marmalade, peppercorn red wine sauce				42
Duck 'Paella'	roasted breast, crispy saffron rice, arugula olive salad, sherry coriander vinaigrette				34
Elk Striploin	creamy farro, green apple, celery heart, broccolini, mostarda, walnut pesto				42
Short Rib 'Pot Pie'	root vegetables, wild mushroom, bacon, fines herbes pastry, black truffle gravy				35