

CHEF'S PLAYGROUND

*Our talented chefs have been playing in the kitchen... again.
Delight in their shenanigans with a rotating selection of
creative beginnings, entrées and craft desserts.*

— TANTALIZING —

Penn Cove Mussels

Shallot, tomato, scallion, miso ginger broth 15

Brie Ravioli

*Egg yolk, arugula cream, asparagus, strawberry,
avocado vinaigrette, pistachio crisp 9*

Spinach Artichoke Dip

Mozzarella, garlic, Parmesan, crisp pita 13

— REFRESHING —

Grilled Peach and Citrus Salad

*Spinach, Heron Pond Farms feta, blueberry,
shaved red onion, citrus vinaigrette 11*

— SATISFYING —

SRF New York

*Snake River Farms 12 oz, morel mushroom,
Yukon potato puree, carrot, asparagus 50*

Seared Chilean Sea Bass

*Strawberry tomato jam, herbed focaccia,
arugula lemon salad 39*

Herb Crusted Lamb Rack

*Rosemary, thyme, parsley, orzo mint salad,
grilled asparagus 48*

— INDULGENT —

Chocolate Caramel Crème Brûlée

Fresh berries, vanilla bean cream 9