

# spruce

CHARCUTERIE SELECTION	23
YELLOW CORN VELOUTÉ ALMOND RICOTTA GÂTEAU, LIME CRÈME FRAÎCHE	17
DIRTY GIRL FARMS HEIRLOOM TOMATO BISQUE MOZZARELLA CROQUETTES, PADRON PEPPER PISTOU	19
GEM LETTUCE SALAD GORGONZOLA DOLCE, STONE FRUIT	17
SUMMER MELON SALAD BLACK PEPPER YOGHURT, HAZELNUTS, CLOVER HONEY VINAIGRETTE	17
HAWAIIAN KAMPACHI AVOCADO, SUN GOLD TOMATOES, CHICHARRONES	27
TERRINE OF HUDSON VALLEY FOIE GRAS FARMERS MARKET FANTASY GRAPES, PISTACHIO, BRIOCHE	31
DOPPIO RAVIOLO MASCARPONE, SWEET CORN, KING TRUMPET MUSHROOMS	20
CAVIAR SERVICE WARM BLINIS, BRIOCHE, CRÈME FRAÎCHE	AQ

RISOTTO VERDE	31
SHERRY-BRAISED CHANTERELLE MUSHROOMS, SUMMER SQUASH	
ALASKAN HALIBUT	42
AUBERGINE, EARLY GIRL TOMATOES, FENNEL	
ROASTED LOCH DUART SALMON	41
BUTTERED LEEKS, HEIRLOOM SUMMER SQUASH, BEURRE ROUGE	
HERITAGE CHICKEN AND BOUDIN BLANC	34
ZUCCHINI SOUBISE, FARRO, MUSTARD SEEDS	
HONEY-GLAZED 38 NORTH DUCK BREAST	45
TOKYO TURNIPS, CANDY STRIPED FIGS, CIVET SAUCE	
14-DAY-AGED FLANNERY NEW YORK	58
CREAMED KALE, POMMES PURÉE, BORDELAISE SAUCE	
BUTTER-POACHED MAINE LOBSTER	AQ
YUKON GOLD POTATO GNOCCHI, BRASSICAS, SAUCE AMÉRICAINNE	
SIDES FOR THE TABLE	11
ROASTED HEIRLOOM SUMMER SQUASH	
MAITAKE MUSHROOMS	
TOASTED FARRO	