



HOUSEMADE CHARCUTERIE SELECTION	18
GEM LETTUCE SALAD	17
GORGONZOLA DOLCE, FUYU PERSIMMON, ALMONDS	
SMIP RANCH BEET SALAD	23
BURRATA, MANDARIN ORANGE, BLACK WALNUT VINAIGRETTE	
LONG OF NAPLES PUMPKIN VELOUTÉ	17
ROASTED PUMPKIN, PEPITAS, CRÈME OF SAGE	
LITTLE FARMS POTATO VICHYSOISE	20
FINGERLING POTATO CONFIT, CAVIAR, BRIOCHE	
YELLOW FIN TUNA	27
BLACK ARKANSAS APPLES, CELERY ROOT, PEARL ONIONS	
TERRINE OF HUDSON VALLEY FOIE GRAS	31
TORY LANE FARM GRAPES, PISTACHIO, BRIOCHE	
CINDERELLA SQUASH GNOCCHI	22
MATSUTAKE MUSHROOMS, JIDORI EGG, BROWN BUTTER HAZELNUTS	
CAVIAR SERVICE	AQ
WARM BLINIS, CODDLED EGG, CRÈME FRAÎCHE	

RISOTTO VERDE	33
CHANTERELLE MUSHROOM CONFIT, GRANA PADANO	
HOKKAIDO SCALLOPS	46
RUTABAGAS, SMIP RANCH BASIL, SAUCE OF LEMONGRASS	
ROASTED LOCH DUART SALMON	43
SMIP RANCH TURNIPS, CASTELVETRANO OLIVES, SAUCE VIN BLANC	
HERITAGE CHICKEN AND BOUDIN BLANC	37
CAULIFLOWER, SAVOY CABBAGE, BLACK TRUFFLE	
HONEY-GLAZED 38 NORTH DUCK BREAST	45
TOKYO TURNIPS, CRIMSON GOLD APPLES, SAUCE CIVET	
14-DAY-AGED NEW YORK STEAK	59
CREAMED KALE, POMMES PURÉE, FORAGED MUSHROOMS, BORDELAISE	
SIDES FOR THE TABLE	
ROASTED HEIRLOOM FALL SQUASH	12
CRISPY BRUSSELS SPROUTS	12