

## MARKET TABLE

peekytoe crab toast, lemon aoli	27
heirloom tomato toast, basil	19
sweet summer corn, idizabal cheese, lime	19
roasted beets, horseradish yogurt, strawberries hazelnut vinaigrette	23
burrata, cherries, lemon balm, poppy seed, lime	25
skillet corn bread, corn nut crumble, honey butter	19

## APPETIZER

yellowfin tuna tartare, calabrian chili vinaigrette, feta cheese seeded flatbread	27
long island fluke tartare, plum sesame, kohlrabi, shiso	23
pretzel dusted calamari, spicy tomato, mustard aioli	23
oven roasted spot prawns, yuzu chili dressing, cilantro	35
summer lettuce, avocado, radish, spicy corn vinaigrette	24
watercress and baby kale salad, herbal dressing avocado, horseradish	20
roast carrot and avocado salad crunchy seeds, crème fraîche, citrus	25

## WHOLE WHEAT PIZZAS

tomato, mozzarella, basil	22
tomato, pepperoni, mozzarella	26
squash blossom, sungold tomatoes, ricotta, mozzarella	26
spinach, goat cheese, herbs	26
mushroom, parmesan cheese, oregano, farm egg	29
black truffle, fontina cheese, farm egg	30

## PASTAS

ricotta ravioli, herbs, san marzano tomato sauce	32
casarecce, fennel sausage, spigarello, pecorino sardo	34
spinach mafaldine, kale pesto, pistachio, parmesan cheese	33
campanelle, sungold tomatoes, ricotta salata, basil	29

## ENTREES

wood oven roasted maine lobster, oregano lemon-chili vinaigrette	MP
wild sea bass, minted couscous, herbal tomato vinaigrette	48
faroe island salmon, goldbar squash, chamomile butter	40
grass fed cheeseburger, herbed mayonnaise pickled jalapeños, hand cut fries	32
fried organic chicken, rainbow swiss chard habanero hot sauce butter	42
prime grass fed sirloin, romesco, shiitake, grilled onions	78

## SIDES

roasted sprouting broccolini, dukkah dressing, mint	14
mashed potatoes with sea salt	14
hand cut fries, herbs and garlic	14

chef de cuisine: ayaka guido  
chef/proprietor: jean-georges vongerichten

07.27  
dinner