



To Begin

Winter Squash Soup with Lardons, Apples and Chestnuts	\$12
Tartare of King Salmon with Green Apple, Frisee, Chive and Soubise	\$20
Baby Romaine Caesar Salad, Cherry Tomatoes, Grana Padano Cheese and Boquerones (Add Shrimp or Chicken for \$7)	\$17
Niçoise Salad, Confit Tuna, Marble Potatoes, Haricots Verts and Cured Egg	\$22
Jumbo Lump Crab Cake, Dijon Aioli, Arugula Pistou, glazed Asparagus	\$24

On Bread

All served with a choice of French Fries, Chef's Green Salad or Chips

House-smoked Turkey Club with Nueske's Bacon, Avocado, Heirloom Tomato and Bibb Lettuce	\$22
Lobster Roll on toasted New England Roll, Old Bay and Lemon Aioli	\$31
House-made Corned Beef on Rye with pickled red Cabbage, Gruyère and spicy Mayonnaise	\$24
Turkey Burger served on toasted whole Wheat Bun with Soy Glaze, pickled Ginger and Avocado	\$24
Prime Beef Burger on a Pretzel Roll with aged Cheddar, Bacon and Pickle	\$26

To Finish

Penne Puttanesca with Marinara Sauce, Olives, Guanciale, roasted Peppers, Capers and Asparagus	\$25
King Salmon with Cauliflower Purée, sautéed Spinach, Romesco and Marcona Almonds	\$33
Prime Hanger Steak with roasted Farm Carrots, Fingerling Potatoes and Bordelaise	\$32
Roasted Organic Chicken Breast with wild Mushrooms, Kabocha Squash, and Natural Jus	\$26

Desserts

Dulce de Leche Éclair, Caramel Chantilly, candied Pecans, Cinnamon Sorbet	\$12
White Chocolate Sorbet Bar, Key Lime Curd, Blueberries, Graham Crumble	\$12
Hazelnut Praline Sandwich, Chocolate Shortbread, Nutella, bruléed Bananas	\$12

Prix Fixe Lunch

3 courses - \$52

Foie Gras Mousse
Coffee, Cocoa, Apricot, Hazelnut

or

Truffle Risotto
Spinach, Jamon Iberico

or

Seared Red Snapper
Bulgur Wheat, Artichoke, Baby Leek, Lobster Emulsion

or

Pan-roasted Squab Breast
Quinoa, Maitake Mushrooms, Salsify, Brussels Sprouts, Quince

or

Chocolate Mousse
Cake, Cocoa Nib Gelato, Passion Fruit Caramel, Caramel Corn