

First Course

CHARCUTERIE BOARD: housemade rabbit confit...cured meats...apple/horseradish/fennel aspic...
giardinera...rustic mustard 15

ARCTIC CHAR-PACCIO: lemon zest...micro bitter greens...extra virgin olive oil...
fennel/maldon sea salt crackers 16

LEEK/WILD MUSHROOM TERRINE: wild black trumpet...smoked cedar needle...icicle radish...
thyme/apple relish (V) 13

OPEN-FACED DANSKA SMORRESBROD: pickled chanterelle mushroom...
watermelon radish...double cream butter (V) 12

Second Course

MAHOGANY CLAMS: roasted apple/roasted garlic broth...riesling 14

ST. JOHN'S MARROW BONES: parsley salad...buttered crostinis 16

HUNTER'S RAGOUT/SEMOLINA PAPPARDELLE: braised rabbit...heritage duroc pork...
lancaster beef...double cream 17

SPRINGLILY SOUP: garlic...leeks...shallot...chive...crispy scallion...cream...country ham toasts 9

Entrees

GRILLED POCONOS RAINBOW TROUT: applewood smoke...sweet corn husk...
lemon/basil compound butter...crispy fingerling potatoes...chicory/mustard greens 24

GOAN SPATCHOCKED CORNISH HEN PIRI-PIRI: pasilla chiles...garlic...fagara...cilantro...
crispy fingerling potatoes...chicory/mustard greens 18

BRAISED PERSIAN LAMB HIND SHANK: rosewater...lemon and orange zest...pistachio...cilantro...
saffron... afghani snowshoe bread 21

STEAK AU POIVRE: 12oz pennsylvania grass fed strip...cognac...shallot...demi glace...
green peppercorns...creamed red pearl onions/peas...pan roasted chanterelle mushrooms 27

RISOTTO: lacinato kale...hazelnut...cumin...moroccan spiced tomato broth...ginger...cider vinegar
reduction...housemade paneer (V) 15

Accompaniments

CREAMED RED PEARL ONION/PEAS (V) 6

SAUTEED GREENS (V) 6

CRISPY FINGERLING POTATOES (V) 5

BASMATI RICE (V) 5

