

## **SNACKS**

SMOKED SALMON AND POTATO LATKES  
SOUR CREAM AND CHIVES 15

POPCORN-CHEDDAR FRICO, CHIVES, CRUSHED CHILI 8

MARKET ASPARAGUS ROASTED  
PROSCIUTTO AND FONTINA 14

LIGHTLY FRIED CALAMARI, GINGER-SCALLION SAUCE 14

CHOPPED CHICKEN LIVER, HARDBOILED EGG  
CRISPY CHICKEN SKIN, SOURDOUGH BREAD 12

## **APPETIZERS**

SPICY TUNA TARTARE WITH GINGER AND YUZU  
PUFFED RICE CRACKERS 18

SLICED FLUKE, PICKLED CHERRY PEPPERS  
SEA SALT AND SESAME 17

GAZPACHO, CUCUMBER, RASPBERRY, LEMON BALM 10

GENTLY POACHED WARM SHRIMP  
PEACH COCKTAIL SAUCE 22

DI PALO'S BURRATA, HEIRLOOM TOMATOES AND BASIL 17

WATERCRESS AND BABY KALE SALAD, AVOCADO  
SPICY HERBAL DRESSING AND HORSERADISH 14

BABY BEETS AND STRAWBERRIES, PICKLED SHALLOTS  
PISTACHIOS 14

CRISPY BASIL PANCAKES, AVOCADO-LIME DIP  
CRUSHED CHERRY TOMATO 13

CORN AND BASIL POTSTICKERS  
SOY-LIME DIPPING SAUCE 14

## **PIZZA**

BLACK TRUFFLE, FARM EGG 22

TOMATO, MOZZARELLA PIZZA, CHIPOTLE CHILI POWDER 15

THREE CHEESE, ASPARAGUS, PEPPERONI PIZZA 16

MUSHROOM, GARLIC, PARSLEY, BLACK PEPPER 18

## **PASTAS**

ZUCCA WITH SMOKED BACON, TOMATO  
JALAPENO AND ARUGULA 19

RIGATONI WITH BASIL-PISTACHIO PESTO  
WAX BEANS AND TOMATO 18

## **FISH**

ROASTED HAKE WITH GLAZED SPRING ONIONS, CARROTS  
PEAS AND SAFFRON 24

GRILLED SALMON, ROASTED SUMMER SQUASH  
CHERRY TOMATOES, NASTURTIUM VINAIGRETTE 25

SEARED BLACK BASS, CAULIFLOWER TABBOULEH  
LEMON YOGURT 29

MAINE LOBSTER, FRIED GARLIC, MARKET CORN  
BASIL AND CHILI 38

## **MEAT**

CHICKEN MURPHY WITH MUSHROOMS, CHERRY PEPPERS  
WHITE WINE AND MINT 23

SOY-GARLIC MARINATED STEAK, BROCCOLI  
FERMENTED BLACK BEAN DRESSING 36

CHEESEBURGER, FRIZZLED ONIONS  
HOUSE-MADE PICKLES, FRENCH FRIES 22

GRILLED LAMB CHOPS, FRESH GOAT CHEESE, CUCUMBER  
BLACK OLIVE AND MINT 38

## **VEGETABLES**

RED CURRY ROASTED CARROTS  
COCONUT, LIME AND MINT 11

ROASTED CAULIFLOWER  
GRAINY MUSTARD SAUCE AND HERBS 11

EXECUTIVE CHEF THOMAS MCKENNA  
CHEF JEAN-GEORGES VONGERICHTEN