

honeysuckle

by hamilton johnson

starters

hamachi crudo, caramelized fennel, dill, black radish, pistachio tuile, sea buckthorn

16

speckled endive, gingerbread, crisp triple creme, roasted grapefruit vinaigrette, mint

14

shenandoah lamb tartare, smoked mayonnaise, voudavon, pickled porcini, nasturtium

16

hudson valley foie gras, porcini pain perdu, pickled turnip, cocoa nib-sherry gastrique

21

buttered veal sweetbreads, bearnaise custard, sweet onions, black truffle, veal reduction

17

champagne poached oysters, bacon, potato confit, leek, smoked roe, chicken cracklin

16

main courses

sauteed skate wing, cauliflower, buttered shrimp, maitakes, sea beans, sauce cardinale

29

slow roasted icelandic cod, rutabaga, chicken crackling, smoked roe, malted veloute

29

seared sea scallops, pig tail tortellini, squash fondue, coffee-bacon jam, parmesan

33

dulse rubbed pork tenderloin, cipollini, melted parsnip, roasted apple, kale

31

caraway rubbed duck breast, savoy cabbage, horseradish, sour squash, foie gras jus

33

roseda farm dry aged ribeye, buttered maryland crab, black truffle, sour turnips, potato

42

sides

creamed collards, smoked hamhock

9

butter whipped rutabaga, veal gravy

9

dessert & cheese

wisconsin "blue jay," lingonberry, pistachio, rúgbrauð

11

butterscotch panna cotta, oats, skyr creme fraiche, rum raisin, toffee meringue

11

chocolate textures, extra virgin olive oil, cocoa tuile, chocolate sorbet

11

warm buckwheat waffle, smoked fudge, hazelnut praline, brown butter ice cream

11

blood orange sherbert, beet meringue, honeysuckle jelly, sugared almonds, sorrel

11

sous chef megan henley

pastry chef t.c. lumbar