



CHEF'S TABLE

Gougères

pâte à choux, gruyère

Cucumber and Melon

gazpacho

Tomato

parmesan sable, heirloom tomatoes, microgreens, infused olive oil, basil

Ravioli

ricotta, lemon, black pepper, zucchini, mint, parmesan broth

Striped Bass

olives, capers, garlic, tomato, herbs

Eggplant Parmesan

house made mozzarella, tomato-walnut pesto

Lamb Chop

wood fired with garlic, fresh herbs

Fresh Berry Tart

sweetened mascarpone, aged balsamic vinegar