

### **STARTERS**

 $\mathbf{NAAN}$  (V) with Raita, Chutney, Jam & Curry

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**PUFF BREAD** (V) with Burrata

with Burrata

PIZZETTA (V)

with Mozzarella, Honey & Garlic

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**DEVILED EGGS** (GF)

Capers | Bacon Jam | Sweet Relish Pickled Jalapeno

BAKED LOCAL GOAT CHEESE

Bayonne Ham | Tomato | Rhubarb Baguette | Rosemary

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ORGANIC BABY ICEBERG LETTUCE (GF, V)

White Anchovies | Chives | Parmesan | Yogurt Dressing

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WOOD FIRE ROASTED
MAITAKE MUSHROOM (GF, V+)

Tahini | Lemon | Chives | Pine Nuts

LEMON AVOCADO ESPUMA (GF, V+)

Cilantro | Chili Flakes | Yuca Fries

CRISPY OKRA (V)

Honey | Mustard | Yuzu | Lemon

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**POLPETTE** 

Meatballs | Crispy Ricotta Salata Spicy Tomato Sauce | Parmesan | Basil



**HEIRLOOM TOMATO** (GF, V+)

Strawberry | Organic Sweet Peppers | Red Onion Tomato Gastrique

STEAMED PEI MUSSELS

Shallots | Thyme | White Wine | Tomatoes
Toasted Baguette



No additional gratuities are expected. Menus are subject to change based on seasonality and availability. Please let your server know if you have any food allergies. We cannot guarantee the absence of cross-contamination.



# **ENTRÉES**

### TANDOORI HALF CHICKEN (GF)

Cabbage | Bell Pepper | Onion | Plantain MaMaud Hot Sauce

### WOOD FIRE GRILLED PRIME **NEW YORK STRIP STEAK**

Mushrooms | Crispy Onion | Veal Demi Glace | Herbs 

### **HOUSE MAFALDINE**

Sausage Ragu | Burrata | Tomatoes | Basil | Parmesan 

### FETTUCCINE PASTA (V+)

Asparagus | Zucchini | Tomatoes Sun-Dried Tomato Sauce



### WOOD FIRE GRILLED MAHI-MAHI (GF)

Tomatoes | Green Olives | Cilantro

RICOTTA GNUDI (V)

Herb Pesto | Red Pepper Flakes | Parmesan | Breadcrumbs 

#### GLAZED 14OZ DRY AGED PORK RIB CHOP

Fennel | Arugula | Apple | Lemon Zest



## **MARKET SIDES**

CAJUN DIRTY RICE (GF, V+)

Jasmine Rice | Bell Peppers | Onions | Parsley

MASHED YUKON GOLD POTATOES (GF, V)

Garlic | Chives | Scallion | Sea Salt



CHARRED SUGAR SNAP PEAS (GF, V)

Lemon | Sesame Seeds | Siracha Aioli

ROASTED HEIRLOOM CARROTS (GF, V)

Almonds | Yogurt | Curry Dressing



### DINNER FOR TWO

**CHATEAUBRIAND** 

Mashed Potatoes | Roasted Carrots | Mushroom Ragout | Crispy Onions



**SCALLOPS MEUNIERE** 

Lemon | Capers | Parsley | Parsnip Purée | Brown Butter | Puff Pastry



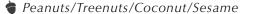








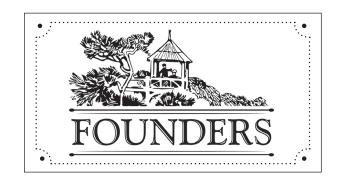
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### **SWEETS**

### **CHOCOLATE CRÉMEUX**

Dark Chocolate Cake | Apricot Gel | Cherries | Cocoa Nibs

Warre's Late Bottled Vintage Port, POR, 2008 \$17

### BASQUE CHEESECAKE (GF)

Sabayon | Orange Syrup

Quady Black Muscat, CA, 2018 \$15

#### **TIRAMISU**

Espresso Sabayon | Chocolate Covered Espresso Beans

Château Doisy Vedrines Sauternes, FR \$15

### WARM CITRUS BREAD PUDDING

Orange Syrup | Vanilla Ice Cream



Caravella Limoncello Originale, IT \$17

# CHOICE OF HOUSE-MADE ICE CREAMS AND SORBETS



Desserts May Contain Gelatin



eat 🗳 Peanuts/Treenuts/Coconut/Sesame 🦛 I

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

### SIGNATURE NIGHTCAPS

### THE FOREST CAP

\$20

Tia Maria Coffee Liqueur, Frangelico, Cherry Morlacco, Chocolate Whip



### CRÉME DE LA CRÉME

516

White Chocolate Liqueur, Cachaca, Fall Spiced Syrup

#### MOHONK BONFIRE

\$18

Old Grandad Bourbon, Marshmallow Syrup, Chocolate Mole Bitters

Single Espresso \$6 | Double Espresso \$10

Macchiato \$10 | Cappuccino \$10

Café Latte \$10 | Café Mocha \$10

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Pork