

Parkerhouse Rolls
Chef's Selections of House Made Butter
for two - 5 / four - 7

SMALL PLATES

Fatty Tuna & Crispy Rice Cake
Carolina Gold rice, black garlic vinegar 28

Thick-Cut Veal Bacon
red wine mustard 19

Duck Rillettes
pineapple mostarda, black bread 18

Hudson Valley Foie Gras Crèmeux
strawberry gelée, rhubarb, sorrel, seeded brioche 30

Green & Red Oak Lettuce
finest herbs vinaigrette, marigolds 21

Chopped Tuscan Kale
oregana bread crumbs, Parmesan vinaigrette 20

Di Palo's Burrata
warm wild mushroom salad, black truffle dressing 29

Char-Grilled Octopus
white bean salad, tahini, roasted peppers 28

Cavatappi Pasta
spicy lamb sausage, yellow tomato sauce 24

Gnocchi "Mac & Cheese"
melted Petit Basque, aged Cheddar 25

BUTTER

Dinner

LARGE PLATES

Mustard & Herb-Rubbed Salmon
pencil asparagus, ramp beurre blanc 40

Grilled White Cloud Cauliflower
coconut milk, rutabaga, Marash pepper 32

Smoked Double-Cut Berkshire Pork Chop
roasted Northern Spy apples, French lentils, guanciale 45

Scattered Acres Farms Chicken
Marsala, Torpedo shallots, cremini mushrooms 38

Pan-Seared Branzino
wilted rainbow chard, lemon vinaigrette 36

Hudson Valley Duck Breast
baby bok choy, parsnip purée 52

Braised Boneless Beef Short Ribs
American polenta, aged balsamic, onion jam 48

Dry Aged Ribeye Steak
charred spring onions, green peppercorn sauce 60

SIDES

House French Fries, Parsley Aioli 16
Sautéed Sugar Snap Peas, Roasted Garlic & Basil 16

DESSERTS

Kevin's Carrot Cake
cream cheese frosting, candied walnuts, salted caramel, cinnamon gelato 16

Raspberry Beignets
vanilla dipping sauce 16

Dark Chocolate Pudding
sour cherries, whipped crème fraîche, toasted cocoa nibs 16

Vegan Blueberry Crisp
ginger streusel, oat milk gelato 16

Simply Roasted California Strawberries
rhubarb lemongrass frozen yogurt 14

Chef's Selections of Ice Cream & Sorbet
please ask your server for tonight's selections
one scoop - 5 / three scoops - 12

PAstry CHEF -: KEVIN O'BRIEN