

Townhouse

EASTER DINNER

APPETIZERS

- ROASTED TOMATO BISQUE crumbled goat cheese 10
- ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce 33
- TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic 18
- BUFFALO MOZZARELLA & MARINATED MUSHROOM shaved brussels sprouts, honey crisp apples, truffle walnut vinaigrette* (gf) 17
- BRAISED VEAL & FOIE GRAS TERRINE fig & apple chutney, port wine glaze 24
- MEZZE PLATTER* roasted pepper & feta spread, avocado hummus, artichoke muffaletta, grilled naan 18

SALADS

- GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomato 11
- HARVEST blue cheese, spiced pecans, cranberries, apples, cider vinaigrette 15
- ARUGULA, PEAR & GOAT CHEESE pomegranates, maple almond granola, sherry vinaigrette* (gf) 16
- OLIVE OIL BRAISED OCTOPUS mediterranean vegetables, peewee potatoes, spicy rouille (gf) 21
- MAINE LOBSTER & BABY BEET preserved lemon crème fraiche, charred cashew, roasted fennel* (gf) 26
- BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing 15

PASTA

- TAGLIATELLE braised artichokes, arugula, lemon caper gremolata 26
- PARISIENNE GNOCCHI spring vegetables, tomatoes, spinach, fresh herbs 24

SEA & LAND

- SEARED SEA SCALLOPS asparagus, mushrooms, caramelized cauliflower, pancetta, truffle vinaigrette 46
- PAN ROASTED ATLANTIC HALIBUT peruvian potato mousse, heirloom tomato sauce vierge 45
- LUMP CRAB CAKES roasted corn, fava, snap pea succotash, remoulade 19 / 36
- PAN ROASTED KING SALMON baby beet & apple chutney, sunchoke puree, apple balsamico 36
- LEMON ROASTED SPRING CHICKEN garden vegetables, farro, preserved lemon 33
- GRILLED MOROCCAN SPICED LAMB CHOPS spring vegetables, goat cheese & mint chimichurri 45
- GRILLED 16 oz PRIME NY STRIP mushrooms, corn, carrots, truffle potato purée 49
- ROSEMARY RUBBED VEAL CHOP pomegranate glazed winter vegetables, shishitos, braised leeks (gf) 61

Executive Chef & Partner: Stephen Lewandowski / Director of Operations & Partner: Dana Cifone

Items marked * contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know if you have any food allergies.

Gratuity of 20% to parties of 8 or more.