

# Townhouse

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.

# DINNER

## APPETIZERS

WHITE ASPARAGUS SOUP peekytoe crab 12

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 & GULF SHRIMP braised artichokes, spring favas, 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 (gf) peruvian potato puree, white asparagus, sauce vierge 45

LUMP CRAB CAKES roasted corn, fava, snap pea succotash, remoulade 19 / 36

PAN ROASTED KING SALMON spring vegetable ratatouille, artichoke mousse, champagne chive vin blanc 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 forest mushrooms, ramps, white asparagus, truffle butter (gf) 61