

**{OCEAN}**

- Kona Kampachi** rhubarb gelée, green onions, crispy ginger **14**  
**Half-Dozen Kushi Oysters** champagne mignonette **17**  
**Steamed Bouchot Mussels** white wine, saffron, mustard, garlic confit **15**

**{THE PASTURE}**

- Foie Gras Terrine** toasted brioche **19**  
**Spring Selection of Farmstead Cheese** seasonal jam, raisin-walnut toast **16**  
**Tête De Veau** terrine of veal cheeks, sunny-side up quail egg, frisee, fresh black truffles **17**  
**Pineland Farms Steak Tartare** house-made brioche, maldon sea salt **15**  
**House-Made Charcuterie Board** rabbit terrine, fennel salami, porchetta, bresaola **15**  
**Rabbit Terrine** applewood bacon, sucrine lettuce, spicy mustard **14**

**{THE GARDEN}**

- Arugula Salad** basil, mint, figs, parmesan, aged sherry vinaigrette **8**  
**Green Almond Gazpacho** cucumber sorbet, borage **12**  
**French Onion Soup** aged comté cheese **11**  
**Escargots** garlic-lemon butter **10**  
**Spring Vegetable Crêpes** english peas, morels, fava bean pesto, asparagus, mushroom courgette, old kentucky tome **26**  
**Grilled Watermelon Salad** heirloom tomatoes, garden basil, yogurt **14**

**{HANDMADE PASTA}**

- Red Wine Braised Rabbit** caramelized fennel, poppy seed tagliatelle, hen of the woods mushrooms **28**  
**Sheep's Milk Ricotta Ravioli** garden nettles, morels, english peas, black walnuts **26**

**{THE PASTURE}**

- Teres Major and Braised Flat Iron Steak** lyonnaise potato tart, swiss chard, bordelaise sauce **36**  
**Beef Bourguignon** ribs and cheeks, roasted fingerlings, organic market vegetables **29**  
**Pastured Chicken** red quinoa, wood grilled ramps, peas, morels **28**  
**Elysian Fields Farm Lamb Saddle** lamb tesa, broccoli, farro, pursalane **34**

**{OCEAN}**

- Wreckfish** champ potatoes, red wine poached farm egg, caper beurre noisette **27**  
**Alaskan Halibut** garden pistou, radishes, sugar snap peas, crispy guanciale **29**  
**Wild Alaskan King Salmon** fingerling potatoes, parsley sabayon, salmon caviar, spring onions **29**

**{SIDES}**

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|------------------------------|--|
| <b>Truffle Frites</b> 9      | <b>Pommes Frites</b> 7                   |
| <b>Champ Potatoes</b> 8      | <b>Local Organic Market Vegetables</b> 8 |
| <b>Macaroni and Cheese</b> 7 |  |

**{ SPRING TASTING MENU }**  
**\$75**  
**{Organic & Biodynamic Wine Pairing}**  
**\$40**  
**{Limited to Entire Table}**

**Amuse Bouche**  
*Blanc de Chardonnay, Thibaut Jannison, Monticello VA, NV*  
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**Green Almond Gazpacho**  
cucumber sorbet, borage  
*Sauvignon Blanc, Frogs Leap, Napa, CA 2008*  
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**Grilled Watermelon Salad**  
heirloom tomatoes, garden basil, yogurt  
*Chateau La Calisse, Coteaux Varois en Provence, FRA 2008*  
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**Wild Alaskan King Salmon**  
fingerlings, parsley sabayon, salmon caviar, spring onions  
*Chassagne Montrachet, Chateau de la Maltroye, Fra 2006*  
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**Elysian Fields Farm Lamb Saddle**  
broccoli, farro, pursalane  
*Kluge Estate and Vineyards, New World Red, Albemarle County, VA 2004*  
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**Spring Dessert Tasting**  
*Coteaux du Layon, "Les 4 Villages", Domaine Jo Python, FR 2004*

*A gratuity of 18% will be added to parties of seven or more.  
~ Poste Supports Seafood Watch ~*