



## Rooftop to Table

“We have over 480,000 bees & a garden with over 3,000 pounds of soil on our rooftop that produces all the honey and most of the herbs we use”

### Hors d’Oeuvres

#### Soup of the Day - 8

French Onion Soup croutons, gruyère cheese	9
Smoked Salmon Rillettes pickled cucumber, onion confit, lavash bread	14
Cape May Crab Cake pico de gallo, salsa verde	15
Grilled Asparagus (195 cal) naked tomatoes, reggiano, pea tendrils, tomato emulsion	10
Olive Oil Crispy Pork Belly butterscotch carrot purée; shaved pears, port-thyme reduction	12
Selection of 3 Cheese banana-date jam, spiced pecans	12

### Salads

Beet Salad (165 cal) fromage blanc, spiced pecans, fig vinegar	12
Arugula strawberries, goat cheese, spiced pecans, honey vinaigrette	10
Red Wine Poached Pear Salad autumn greens; roquefort blue cheese, marcona almonds, port vinaigrette	12
Classic Caesar shaved parmigiano reggiano, house-baked garlic croutons, anchovies, caesar dressing	11
Add Chicken or Pork Belly	5
Add Seared Salmon	7

### Degustation - 35

Enjoy our four-course meal sampling our best recipes and created specially by our chef with the freshest seasonal ingredients

Smoked Salmon Rillettes  
&  
Beet Salad

~

Pan Seared Scallops  
&  
Braised Short Ribs

### Entrées

#### Catch of the Day - MP to be introduced by your server

Pan Seared Scallops parsnip purée; foie gras nage, pickled beets, caviar	29
Seared Salmon (290 cal) fennel, bouillabaisse broth, rouille crostini	24
Wild Mushroom Pappardelle mushroom broth, reggiano, poached egg, preserved meyer lemon	24

Beef Tenderloin barley “risotto”, smoked tomato coulis, grilled broccolini	32
Steak Frites 8oz NY strip, maitre d butter, pomme frites	22
Braised Short Ribs carrots and caramelized onion pavé, arugula, watermelon-radish	24
Crispy Duck Confit Philly pretzel, mushroom, duck pain perdu, Port reduction, shaved carrot, frisée, truffle	28
De-Light Chicken (250 cal) smoked fingerling potatoes, mushroom ragout, apple cognac “butter”	24



Gluten Free



De-Light Menu

Executive Chef Edward Hancock

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.