



THE VILLAGE PUB

MAINE LOBSTER BISQUE	21
OLIVE OIL-BRAISED NEW POTATO / TARRAGON	
CHILLED ENGLISH PEA VELOUTE	17
HERBED CROUTON / CITRUS CRÈME FRAÎCHE	
LATE HARVEST CITRUS AND SMIP RANCH BEETS	16
LABNEH / BEET CRUMBLE	
BARE ROOTS BUTTER LETTUCE AND MARINATED STRAWBERRIES	18
GORGONZOLA DULCE / CANDIED WALNUTS	
LOBSTER BOUDIN BLANC	27
BUTTER TAGLIARINI / SAUCE AMERICAINE	
SALT-CURED HAWAIIAN KAMPACHI	25
PINK PEARL APPLE / SHISO OIL	
GOLDEN OR KELUGA CAVIAR	AQ
WARM POTATO BLINIS / TRADITIONAL GARNITURE	

A 4% LIVING WAGE SURCHARGE WILL BE ADDED TO ALL PURCHASES TO SUPPORT LIVING WAGES AND HEALTH INSURANCE FOR ALL OUR EMPLOYEES. THANK YOU FOR YOUR SUPPORT.

VERJUS-BRAISED FARROTTO	27
SMIP RANCH VEGETABLES / PECORINO ROMANO	
BELLWETHER FARMS RICOTTA RAVIOLO AL UOVO	29
SPRING PEA-ALMOND MARO / BROWN BUTTER ESPUMA	
PAN-ROASTED ATLANTIC SALMON	43
GOLDEN PARISIAN GNOCCHI / BEURRE ROUGE	
CAST IRON GRILLED DIVER SCALLOPS	41
CONFIT CAULIFLOWER TORTELLINI / SAUCE GRENOBLOISE	
HERITAGE CHICKEN BREAST	35
WILD MUSHROOM AND ENGLISH PEA MEDLEY / SAUCE CHASSEUR	
SPICED 38 NORTH DUCK BREAST	42
TART OF BOUDIN NOIR AND RHUBARB / SAUCE CIVET	
GRILLED FLANNERY FILET MIGNON AU POIVRE	60
GOLDEN POTATO MILLE FEUILLE / DELTA ASPARAGUS	
MAITAKE MUSHROOMS	12
ZUCKERMAN FARMS ASPARAGUS	10
POTATO PUREÉ	10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.