

SISTER SHIP

RESTAURANT WEEK

SEPTEMBER 28TH - OCTOBER 4TH

\$75 PER PERSON++

BREAD SERVICE

FOCACCIA

Pumpkin Seed Butter, Smoked Arbequina Olive Oil

FIRST COURSE: CHOOSE ONE

TUNA CRUDO

Preserved Habanada Pepper, Fall Stone Fruits,
Marjoram, Espelette Oil

HONEYNUT SQUASH BISQUE

Vadouvan Spice, Sage, Smoked Labneh, Hazelnut

FALL GREENS

Washashore Lettuces, Heirloom Apples,
Roasted Persimmon, Harbison Cheese,
Toasted Seeds

SECOND COURSE: CHOOSE ONE

LE BELLE FARM CHICKEN

Roasted Celeriac Puree, Late Fall Peppers, Foie Gras Jus

SEARED HALIBUT

Jimmy Nardello Peppers, Preserved Sungold Tomato, Basil Oil

BUGATINI CACIO E PEPE

White Gold Parmigiano, Vermont Butter, Cracked Pepper

Supplemental +32
Burgundy Truffle

WAGYU STRIP +15

Caramalized Parsnips, Island Leeks, Wild Mushroom Jus

DESSERT

APPLE CIDER GLAZED DONUT