

# small plates and appetizers

kabocha & butternut squash soup \* 7  
honey whipped mascarpone  
spiced pepitas

sprouted chickpea hummus 7  
house-made naan bread

bacon wrapped medjool dates \* 7  
marcona almonds, vin cotto

pork belly “grattons” 8  
local radish slaw

roasted beets \* 8  
shaved fennel, parmigiano, pistachio  
mostarda dressing

wild burgundian escargot tart 10  
smoked tomato compote

tuna & beet tartare 10  
tobiko mayo  
sesame rice cracker

warm asparagus & wild mushroom salad \* 10  
sunnyside farm egg, benton’s bacon  
grain mustard dressing

japanese octopus carpaccio 12  
shaved onion & fennel salad  
ponzu dressing

crab cakes “repast style” \* 12  
sautéed sesame asparagus  
yuzu caper butter

cheese plate  
selection of three 14  
selection of four 16  
selection of five 18

\* denotes gluten-free items

# entrées

repast vegetable composition 18  
selection of seasonal vegetables

mihoko’s macrobiotic bento box 20  
organic vegetables, grains & legumes

pan roasted free-range chicken 22  
sautéed tuscan kale, potato gnocchi  
pancetta, black truffle jus

grilled hanger steak 24  
root vegetable fries, local radish salad

crab cakes “repast style” \* 24  
sautéed sesame asparagus, yuzu caper butter

chorizo crusted berkshire pork chop 25  
sweet potato turnip gratin  
sherry vinegar gastrique

seared sea scallops & pork belly 26  
jerusalem artichoke mash, glazed root vegetables  
black garlic jus, olive purée

ao-nori tuna \* 26  
organic quinoa, fingerling potatoes, hijiki  
spicy garlic sauce

veal osso bucco 28  
olive gremolata, fried parmigiano-sage polenta

cumin rubbed lamb chops 30  
curried carrots & peanuts, chickpea hummus

porcini crusted filet mignon 32  
black truffle agnolotti, wild mushroom fricassee  
port wine-foie gras mousse

# sides

fried parmigiano sage polenta 6  
root vegetable fries 6  
sautéed sesame asparagus & mushrooms \* 6  
curried carrots & peanuts 6  
glazed root vegetables 6  
black truffle agnolotti 10