

## to start

<b>Burrata and Roasted Squash *</b> tomato confit, herbs, focaccia (v)	22
<b>Chili Cured Hamachi Crudo *</b> cucumber, avocado, forbidden rice crisp (gf)	22
<b>Beef Tenderloin Tartare *</b> castelvetrano olives, calabrian chutney, sieved yolk, chive, toast points	24
<b>Coconut Curry Bar Harbor Mussels</b> garden herbs, toasted baguette	27
<b>Daily Housemade Bread</b> cultured butter, olive oil	8

## salads

<b>Wood-Grilled Little Gem</b> white anchovy, caramelized onions, parmesan, fine herbs, green goddess (gf)	17
<b>Endive and Esmee Arugula</b> d'anjou pears, candied pecans, preserved lemon vinaigrette, buttermilk blue (gf,v)	16
<b>Vadouvan Beets</b> esmee arugula, couscous, smoked cashew, coconut-lime espuma (vg)	17

## pasta

<b>Wild Mushroom Rotolo</b> hen of the woods, pomodoro, sherry cream, basil (v)	19
<b>Pork Tagliatelle</b> blonde bolognese, marcona almond, nichols farm tart apple, spicy greens	20
<b>Herbed Ricotta Gnocchi</b> butternut squash, brown butter, sage (v)	18

## entrées

<b>Duck Confit à l'Orange</b> sweet potatoes, shitake, blood orange, five-spice	30
<b>Wood-Grilled Skirt Steak *</b> gigante beans, esmee arugula, black walnut salsa macha, lime (gf)	42
<b>Pan-Roasted Loch Duart Salmon *</b> sunchoke, sunflower salad (gf)	36
<b>Oven-Roasted Arctic Turbot</b> lemon beurre blanc, castelvetrano olives, tomato confit, garden herbs (gf)	30
<b>Teriyaki Shitake and Shishito Satay Lettuce Wraps</b> broccoli slaw, black garlic purée, crispy shallot, candied peanuts (gf,vg)	25

## sides to share

<b>Wood-Grilled Broccoli</b> broccoli-sesame purée, béarnaise, candied cashews, garden herbs (gf,v)	12
<b>Crispy Brussels Sprouts</b> apricot, citrus, pecorino, preserved lemon vinaigrette (gf,v)	12
<b>Wood-Grilled Berbere Spiced Carrots</b> goat cheese purée, scallions, honey, ricotta salata (gf,v)	12
<b>Crispy Potatoes</b> nichols farm fingerling potatoes, chives, truffle cream (v)	14
<b>French Fries</b> rosemary, garlic, salt, pepper (gf,v)	9

gf = gluten-free | v = vegetarian | vg = vegan

\*Consumer advisory: these items are cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness. Please alert your server of any dietary requirements or allergies.



## *eden* | desserts

<b>Chocolate Cake</b> <i>raspberry ganache, blackberry coulis, seasonal berries</i>	<b>14</b>
<b>Apple Pear Crumble</b> <i>crème fraîche, pickled ginger, fresh thyme</i>	<b>12</b>
<b>DESSERT WINES</b>	
<b>2019 Sauternes 2oz</b> <i>Chateau Roumieu, France</i>	<b>16</b>
<b>2015 Quinta da Côrte Late Bottled Vintage Porto 2oz</b> <i>Douro, Portugal</i>	<b>14</b>

**FULL COFFEE AND ESPRESSO OPTIONS AVAILABLE**