
STATE STREET

PROVISIONS

FIRST COURSE

Lobster Bisque

lobster, crème fraîche, puff pastry

Little Greens & Herbs

*blackberries, radish, sunflower seeds, strawberry-basil
vinaigrette (gf/df)*

House Caesar

roasted garlic, anchovy dressing

MAIN COURSE

Green Circle Half Chicken

*Yellowfoot Chanterelles, Polenta, Swiss Chard,
Charred Lemon Demi-Glace (gf)*

Grilled Pork Chop

mashed potatoes, collards, apple cider jus, pepper relish

House-Made Garganelli

wild mushroom ragout, romano

Prime Angus Sirloin*

pecorino fries, watercress salad, steak sauce (gf)

Faroe Island Salmon

lentils, kale, chorizo, celery root, salsa verde (gf)

DESSERT

Abuelita Panna Cotta

chocolate, tres leche crema, hazelnut tuile

Chevre Cheesecake

seasonal compote, oat crumble

\$59 / PERSON

menu subject to seasonal changes
