

TRACY O'GRADY
EXECUTIVE CHEF



RICHARD KAUFMAN
GENERAL MANAGER

BAR BITES

WARM MARINATED OLIVES
RED CERIGNOLA, LUCQUES & ALFONSO OLIVES
WITH COUNTRY BREAD
10.

DEVILED EGGS
SMOKED PAPRIKA, DILL
10.

ITALIAN ANTIPASTI
BURRATA, PROSCIUTTO, LOMO, SWEETY DROP PEPPERS,
CONFIT TOMATOES, CALABRIAN CHILIS, GARLIC BREAD
21.

**CAULIFLOWER, CHORIZO
& SMOKED GOUDA FRITTERS**
HOUSE-MADE DILL RANCH
10.

CRISPY LOBSTER & HEARTS OF PALM DIP
WHOLE WHEAT SOURDOUGH CROUTONS
16.

SOUP & SANDWICH
MUSHROOM, SMOKED FONTINA & GRUYÈRE GRILLED CHEESE;
WHITE TRUFFLE-MUSHROOM BISQUE
15.

ROAST CHICKEN
SMASHED ROSE FINGERLING POTATOES, BABY MIXED GREENS,
MUSTARD-SHERRY VINAIGRETTE, FOIE GRAS SAUCE
26.

GARGANELLI & MEATBALLS
MINIATURE BEEF & SAUSAGE MEATBALLS,
GARLIC-BASIL TOMATO SAUCE,
CREAMY PARMESAN MOUSSE, GARLIC CHEESE BREAD
21.

THE "W" BURGER
TWO SMOKED LOCAL BEEF PATTIES,
SAINT ANDRÉ & PARMESAN CHEESES,
TRUFFLE-MUSHROOM SAUCE, HOUSE-MADE CHIPS,
BACON-TOASTED SESAME BRIOCHE BUN,
24.

COLD

FALL BEET SALAD 18.
MARINATED BABY BEETS, PICKLED RED ONIONS,
BLACK LENTILS, BEET HUMMUS, PISTACHIO DUKKAH,
FETA MOUSSE

PETITE CAESAR SALAD 18.
BELGIAN & RED ENDIVE, KALE, TOASTED SUNFLOWER
SEEDS, PARMESAN CHIPS, SMOKED GARLIC CROUTONS,
CLASSIC CAESAR DRESSING

FOIE GRAS TORCHON 22.
DUCK PROSCIUTTO, ROASTED BABY BEETS, CANDIED
WALNUTS, TOASTED BRIOCHE, RED WINE BEET GASTRIQUE

TUNA TARTARE & PINK GRAPEFRUIT 22.
HEARTS OF PALM, WATERMELON RADISH, CUCUMBER,
WASABI TOBIKO, CROSTINI, PINK GRAPEFRUIT EMULSION

HEIRLOOM APPLE SALAD 19.
MOUNTAIN ROSE APPLES, BELGIAN ENDIVE, WATERCRESS,
CANDIED PECANS, CREAMY ROQUEFORT DRESSING,
ORANGE-POMEGRANATE MOLASSES VINAIGRETTE

NANTUCKET BAY SCALLOP CRUDO 22.
PINEAPPLE, CUCUMBER, FRESNO CHILIS, BASIL,
AVOCADO MOUSSE

HOT

LOBSTER BISQUE 19.
BUTTER POACHED LOBSTER, CORN SHOOTS, FRIED
ARTICHOKES, PARMESAN BRITTLE

CALAMARI & GNOCCHI 19.
PANCETTA, SWEET GARLIC, PARMESAN, FRESNO PEPPERS,
CAPERS, CRISPY SHALLOTS

NANTUCKET BAY SCALLOPS & CHANTERELLE 25.
POMMES PUREE, BACON LARDONS, CAPERS, PARSLEY,
THYME, BROWN BUTTER & LEMON SAUCE

BUTTER-POACHED LOBSTER 23.
ARBORIO, FARRO, & BLACK LENTIL RISOTTO, FENNEL
SOUBISE, PRESERVED LEMON OIL

"BROCCOLI, CAULI & CHEESE" GARGANELLI 18.
SMOKED DUCK SAUSAGE, BROCCOLI RABE, CAULILINI,
HARISSA, PRESERVED LEMON, SAINT ANDRÉ-PARMESAN
EMULSION

MAIN

SWORDFISH 39.
BLACK LENTILS, CHICKPEA, & LAMB SAUSAGE RAGOÛT,
HARISSA-SPICED BABY CARROTS, WILTED GARLIC KALE,
BLOOD ORANGE VINAIGRETTE

NORWEGIAN SALMON 38.
FREGOLA SARDA, ROASTED FENNEL, PRESERVED LEMON,
SUNFLOWER SEEDS, OLIVE & ROASTED RED PEPPER
SALAD, MARINATED ZUCCHINI, CHORIZO BEURRE BLANC

YELLOWFIN TUNA & CLAMS 40.
GARLIC-SCENTED BROCCOLI RABE & GIGANTE BEANS,
CRISPY POLENTA, TOMATO-FENNEL CHORIZO CLAM BROTH

SWORDFISH, SCALLOP & SHRIMP "STEW" 40.
ROYAL TRUMPET MUSHROOMS, CAULILINI, BABY
CARROTS, THAI BASIL, TOASTED PEPITA SEEDS, SPICY
COCONUT-LIME BROTH

DUO OF BERKSHIRE PORK 42.
BACON-WRAPPED TENDERLOIN & GLAZED BELLY, SWEET
POTATO GNOCCHI, BRUSSELS SPROUT LEAVES, PEARL
ONIONS, BUTTERNUT SQUASH PUREE, SMOKED PORK JUS

BEEF TENDERLOIN 49.
CREAMY SPINACH TART, SMASHED PINK POTATOES,
MÉLANGE OF MUSHROOMS, BLACK TRUFFLE SAUCE

COLORADO RACK OF LAMB 59.
BABY ARTICHOKE, SALSIFY, & CAULILINI RAGOÛT,
BROCCOLI RABE, CHICKPEAS, KALAMATA OLIVES,
POTATO EMULSION, LAMB JUS

ROASTED DUCK BREAST 46.
WARM POTATO & DUCK SAUSAGE HASH, CHARRED
ZUCCHINI, SHIITAKE MUSHROOMS, CAULIFLOWER PUREE,
MUSHROOM-FOIE GRAS EMULSION

CAULIFLOWER & PARMESAN RAVIOLI 32.
ROYAL TRUMPET MUSHROOMS, MAITAKE MUSHROOMS,
CAULILINI, SALSIFY, SAVORY, WILD MUSHROOM & TRUFFLE
BROTH, PARMESAN CHIPS

CHEESE

THREE CHEESES 24.

TWO CHEESES 16.

EACH ADDITIONAL ... 8.

SERVED WITH
FRUIT & NUT BREAD
AND SEASONAL
ACCOUTREMENTS

X-O BEEMSTER (HOLLAND) AGED 26 MONTHS, FIRM, PASTEURIZED COW MILK

MIDNIGHT MOON CYPRESS GROVE CREAMERY (HOLLAND) FIRM, PASTEURIZED GOAT MILK

GREAT HILL BLUE GREAT HILL DAIRY (MARION, MA) FIRM, RAW COW MILK

PECORINO MONTALCINO TRUFFLE CASEIFICIO DEI BARBI (SIENA, ITALY) SEMI-FIRM, PASTEURIZED SHEEP MILK

PECORINO MONTALCINO PISTACHIO CASEIFICIO DEI BARBI (SIENA, ITALY) SEMI-FIRM, PASTEURIZED SHEEP MILK

LANGA LA TUR CASEIFICIO DELL'ALTA LANGA (PIEDMONT, ITALY) SOFT, COW, GOAT, SHEEP MILK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.