

## STARTERS

Tuna Tartare, calabrian chili, grilled hearts of palm, winter citrus, avocado..... 16

Celery Root Soup, smoked salmon, marble rye, dill crème fraiche..... 10

Potato Gnocchi, garlic sausage, black truffle fonduta, shaved perigord truffle..... 18

Local Baby Lettuces, radish, cerignola olive, ciabatta, buttermilk..... 12

Baby Beets, shepherd's hope cheese, cara cara orange, watercress..... 14

Caesar, garlic croutons, white anchovy, house dressing..... 12

Duck Confit, farro, quince, radicchio, toasted hazelnuts..... 14

## ENTREES

Organic Shetland Salmon, braised red cabbage, smoked fingerlings, bearnaise..... 28

East Coast Skatewing, linguica, kale, fingerling potato, littleneck clams..... 28

House Made Ricotta Ravioli, rapini, candied garlic, brown butter, chili flake..... 22

Slagel Family Farm Roasted Half Chicken, garlic risotto, wild winter mushrooms, cipollini onions..... 24

Veal Paillard, buttermilk mashed potato, rapini, sauce gribiche..... 30

Slagel Family Farm New York Strip, creamed swiss chard, duck fat potatoes, black pepper sauce..... 38

Filet Mignon, smoked beef cheek, blue cheese bread pudding, sweet dumpling squash..... 36

## OUR STORY

Here at Lockwood we are proud supporters of local, sustainable, artisan producers and suppliers. We strive to source the best local, seasonal ingredients when available. Our philosophy is "cooking by hand" where we make as much product, in house, from scratch as possible. We would like to thank all of our farmer friends throughout the Midwest for their hard work and dedication. Without them, none of this would be possible!

Bon Appetit,  
Chef Gregory Elliott

## WINTER TASTING MENU

Amuse Bouche

Tuna Tartare

calabrian chili, hearts of palm, winter citrus

Potato Gnocchi

garlic sausage, black truffle fonduta

Duck Confit

farro, quince, radicchio, toasted hazelnuts

Hidden Falls Sheep's Milk Cheese

dried fruit compote, watercress

Maple- Mascarpone Cheesecake

walnut shortbread, maple caramel

Tasting Menu

75

Wine Pairings

95

## SIDES

Red Cabbage, bacon, port wine..... 8

Mashed Potato, buttermilk, thyme..... 6

Brussels Sprouts, bacon, maple syrup..... 8

Rapini, garlic, chili flake..... 6

Creamed Swiss Chard, nutmeg, crème fraiche ...8

chef, gregory elliott, sous chef, valeria benner

please notify the server of any dietary restrictions, **consumer advisory:** consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. 18% gratuity added to checks for groups of 6 or more  
1.12.2012