

LOCKWOOD

RESTAURANT & BAR

Starters

red kuri soup

garam masala, bitter coco, apple / 12

autumn greens

candied marcona almonds, roasted pears, big woods blue, cider vinaigrette / 13

stone ground anson mills polenta

slow poached slagle hen egg, parmesan crisp, banyuls jus / 14

hazelnut crusted foie gras

spiced bread, pumpkin, bliss elixir / 18

sea scallops

spaghetti squash, ginger carrot froth, chanterelle / 16

hamachi

soy ginger, avocado mousse, nori dust / 15

pork belly

poached apples, fennel, pumpernickel / 14

Entrees

tasting of slagel farm's pork

celery root puree, sweet potato, cabbage, cobb smoked bacon / 36

atlantic cod

salsify, escargots, parsley, mayer lemon, fondant potatoes / 32

slagel family farm new york strip

roasted mushroom, wilted baby spinach, potato puree, veal jus / 45

wild striped bass

chorizo sausage, clams, mussels, yukon golds, shellfish broth / 34

farm raised venison

burton's farm maple roasted brussel sprouts, chestnuts, kabocha squash puree, venison jus / 41

faroe islands salmon

poached pacific oysters, sautéed leeks, sun chokes, cobb smoked bacon, oyster broth / 30

slagel farm roasted chicken breast

house made chicken apple sausage, french lentils, baby root vegetables, foie jus / 32

Executive Chef, Joseph Rose

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.

12.3.2012