



# ST. JOHN'S

restaurant

April 10, 2024

## for the table

Charcuterie & Cheese Plate	28	Hudson Valley Foie Gras Toast*	28
<i>truffle honey, marinated olives, pickled onion &amp; seasonal jam</i>		<i>tapenade, sunchoke chips, rosemary sourdough &amp; sorghum</i>	

Smoked Trout Cracker	12	Whole Louisiana Crawfish & Grits	16
<i>crème fraiche, cured egg yolk &amp; cheddar crackers</i>		<i>trinity mirepoix, iberico chorizo, "new" potatoes &amp; creole sauce</i>	

## first courses

Lump Crab Cakes*	20		
<i>arugula &amp; remoulade</i>			

Strawberry Onion and Leek Soup*	16	St. John's Spring Salad	14
<i>butter poached maine lobster, fried potato &amp; chili oil</i>		<i>baby lettuces, fennel, strawberry onion, radish, sugar snap peas, buttermilk-herb dressing, meyer lemon vinaigrette</i>	

Seared Sea Scallops*	20	Warm Beet Salad	15
<i>strawberry onion soubise, gowin valley farms mushrooms, pistou &amp; pickled citrus rind</i>		<i>roasted carrots, spinach, apple vinaigrette, pistachio gremolata, blueberry &amp; whipped truffle ricotta</i>	

Fried Veal Sweetbreads*	25	Beef Tartare*	15
<i>buttermilk biscuit, quail egg, grain mustard aioli, green tomato mostarda &amp; hot honey</i>		<i>capers, red onion, black garlic-truffle aioli, beurre vert &amp; big sycamore farm egg</i>	

Mushroom Pappardelle	20	Crab and Frisee Salad*	20
<i>house made pappardelle, truffle brown butter, gowin valley farms mushrooms, grana padano &amp; herbs</i>		<i>arugula, strawberry crudité, basil aioli, giffords bacon &amp; strawberry vinaigrette</i>	

Tempura Soft Shell Crab*	25		
<i>citrus cream cheese, gowin valley farms mushrooms, asparagus, snap peas &amp; sweet and sour glaze</i>			

## main courses

Pickett's Ranch Trout*	45	Durham Ranch Elk Tenderloin*	52
<i>celery root purée, roasted "new" potatoes, green onion, shaved spring vegetable slaw &amp; mushroom velouté</i>		<i>sunchoke puree, mixed greens, roasted carrots, parsnips &amp; demi-glaze</i>	

Dayboat Alaskan Halibut*	48	Roasted Beef Filet*	50
<i>fava bean purée, roasted radishes, asparagus, lemon, &amp; port wine-pomegranate reduction</i>		<i>buttermilk potato purée, haricot verts &amp; au poivre cream</i>	

Seared Duck Breast & Confit*	38	Chatel Farms Wagyu Coulotte*	50
<i>beet purée, kohlrabi, snow peas, blood orange gastrique &amp; chèvre-buttermilk créma</i>		<i>baby turnips, butter braised greens, sauce tomat, fried potato threads &amp; demi-glaze</i>	

Roasted Chicken Breast*	35	Chatel Farms Wagyu NY Strip*	52
<i>gnocchi, guanciale, roasted radish, sunchoke, meyer lemon &amp; brown butter</i>		<i>gorgonzola polenta, gowin valley farms mushrooms &amp; sherry cream</i>	

Grilled Tofu	30	Villari Double Cut Pork Chop*	42
<i>radish, carrot, cucumbers, red pepper coulis, gowin valley farms mushrooms, bok choy, vegan chili crunch aioli &amp; peanuts</i>		<i>parsnip puree, rappini, pickled vegetables &amp; strawberry bbq glaze</i>	

Coq Au Vin	45		
<i>½ big sycamore farms chicken, buttermilk potato puree &amp; baby carrots</i>			

Spring 2024 • Executive Chef Patrick Sawyer  
Sous Chef Kolby Carpenter • Sous Chef Philippe VanGrit

\*consuming raw or undercooked foods such as meat, poultry, fish, shellfish & eggs may increase your risk of foodborne illness  
please inform your server of any dietary restrictions

**feature cocktails**

Springtime Sparkler 14  
*wheatly vodka, st. germain, crème de violette, lofi gentian amaro, lemon bitters, sparkling wine*

Purple Reign 14  
*diplomatico rum, aperol, lemon, blackberry, lavender, cardamom, ginger beer*

What's the Dill? 14  
*tanqueray 10, cocchi americano, lime, cucumber, dill, celery bitters, soda*

Última Palabra 14  
*coconut washed mezcal, izarra, luxardo, lime, cream of coconut*

Call Me Collin 15  
*dewars, strawberry infused carpana antica, housemade strawberry syrup, lemon, soda*

House Barrel Aged Old-Fashioned 15  
*weller's special reserve bourbon, lemon peel, sugar, angostura bitters, orange bitters*

**sparkling wine**

Champagne 12 glass/6 taste  
*château de mauny, france*  
 Brut Rosé 12 glass/6 taste  
*crémant de loire, château moncontour, france*

**white wine**

Pinot Grigio 10 glass/5 taste  
*wilhem walch prendo '22, tramin, Italy*

Albariño 10 glass/5 taste  
*columna, granito '21 rias baixas, spain*

Bordeaux Blanc 9 glass/4.5 taste  
*chateau val beylie demoiselle '19 bordeaux, france*

Chardonnay 10 glass/5 taste  
*shannon ridge '20 lake county, california*

Chardonnay 18 glass/9 taste  
*burley '18 napa valley, california*

**rosé wine**

Rosé 10 glass/5 taste  
*domaine de figueirasse, gris de gris '19 camarague, france*

**red wine**

Pinot Noir 12 glass/6 taste  
*black magnolia '21 willamette valley, california*

Pinot Noir 18 glass/9 taste  
*anthill farms '21 sonoma coast, california*

Bordeaux 17 glass/8.5 taste  
*château martinet '18 st. emilion, bordeaux, france*

Tannat 9 glass/4.5 taste  
*domaine du crampihl '16 madiran, france*

Sangiovese 14 glass/7 taste  
*terenzi '18 morellino de scansano, tuscan, italy*

Cabernet Sauvignon 22 glass/11 taste  
*robert mondavi winery '21 napa valley, california*

**non-alcoholic cocktails**

Sweet Springtime 9  
*house made strawberry syrup, lemon, pineapple, sprite*

"Gin" & Tonic 9  
*ritual zero proof gin, fever tree tonic, cucumber, mint, juniper berries*