

# To Follow

Striped Bass	36	<i>Confit Eggplant, Sweet Peppers, Sauce Vierge</i>
Seared Salmon	33	<i>Buttered Ponzu, Celery, Chanterelles</i>
Prosciutto Wrapped Scallops	30	<i>Roasted Brussel Sprouts, Shallots</i>
Roasted Label Rouge Chicken	29	<i>Soft Potato Pillows, Thyme Jus</i>
Maple-Brined Wooly Pig	37	<i>Charred Tomato, Wilted Butter Lettuce</i>
Niman Ranch Loin of Lamb	38	<i>Tarbais Beans, Minestrone Broth</i>
Pan Roasted Veal Chop	49	<i>Short Rib Ravioli, Watercress</i>
Filet Mignon	41	<i>Roquefort, Port-Braised Cippolini</i>
Roasted Stone Church Duck	39	<i>Gingered Sauternes Cherries</i>
Farmer's Market Tasting	27	<i>Inspired by Union Square Greenmarket</i>



Veritas

Chef de Cuisine Alexander Y. Williamson  
Executive Chef Sam Hazen