

ONE IF BY LAND, TWO IF BY SEA

Three Course Prix Fixe

\$80

Appetizers

Black Bass Crudo

castelvetrano olives, pine nuts, mint

Winter Shellfish 'Salad'

wellfleet oyster, manila clam, cod cheek, saffron, champagne

Roasted Bartlett Pear

jasper hill blue cheese, endive, 'trail mix'

Snake River Farms Wagyu

winter root panzanella, aged balsamic, red endive

Shaved Foie Gras Torchon

chestnuts, riesling gelée, pomegranate

Maine Lobster Bisque

cognac, meyer lemon, leeks

Wild Ocean Trout

flavors of gravlax, smoked blis roe, crème fraiche

Chestnut Tagliatelle

venison ragoût, pecorino ginepro

Charred Octopus

chickpeas, smoked avocado, blood orange

Escargot Tart

burgundy snails, smoked pork belly, black trumpets, roasted garlic

Entrées

Porcini Mushroom Risotto

castelmagno, superfino carnarolli

Poached Tilefish & Ruby Red Shrimp

fennel, golden raisins, marcona almonds, coffee

Wild Striped Bass

black garlic, lime, coconut nage, rice

Roasted Monkfish

beurre noisette-sweet potato purée, pickled asian pear, water chestnuts

Poached Maine Lobster

brown butter gnocchi, shellfish cream, caviar (\$12 supplemental)

Roasted Organic Chicken Breast

brioche purée, cranberry maple gastrique, baby fennel

Duo of Duck

beets, rose, pistachio, cara cara orange

Beef Wellington

roasted garlic purée, shallot confit, braised leek, bordelaise (\$8 supplemental)

Braised Short Rib

kombu dashi, korean glaze, local radishes, sticky rice

Grass Fed Lamb Saddle

crispy brussels sprouts, agro dulce, vanilla bourbon salsify

Executive Chef, Colt Taylor

Sides

\$8

Olive Oil Smashed Fingerling Potatoes

Pretzel Bread

Yukon Gold Potato Purée

Roasted Brussels Sprout

Wild Mushroom Ragoût

Desserts

Black Forest Composition

brownie, pistachio & chocolate mousse, Bavarian cream,
rum soaked cherries

Dulce de Leche Fondant Cake

espresso, coffee ice cream, hazelnut brittle

Carrot Cake

cream cheese mousse, ginger-oat streusel,
ginger ice cream

Maple Ice Cream Sundae

caramel popcorn, bacon-infused chocolate sauce

Crème Fraîche Panna Cotta

grapefruit, beet sorbet, grand marnier crunch

S'more Soufflé (\$5 supplemental)

toasted marshmallow crème anglaise,
graham cracker ice cream

Ice Cream or Sorbet Trio

assorted seasonal flavors

Pastry Chef, Kevin Chen