

Three Course Prix Fixe

\$100

Appetizers

Yellowtail Sashimi

Trout Caviar, sunchoke pure, watermelon radishes, micro wasabi

Pan Roasted Nantucket Scallop

Beetroot risotto, blood orange, Lillet sabayon

Seared Hudson Valley Foie Gras

Meyer lemon linzer tart, hazelnut brittle, beurre noisette aioli

Berkshire Pork Medallions

Polenta, Boston lettuce, baked beans, oregano chimichurri

Grilled Spanish Octopus

Tostones, red onion salsa, aji verde

Hand Pulled Pasta

Duck confit, yellow foot mushrooms, butternut squash, truffle

Cacao Poached Lobster

Pea flan, frisse, white chocolate, raw honey

Daily Selection of Oysters \$3.50 each

Shallot mignonette

Entrées

Atlantic Monk Fish Tail

Borscht gumbo, andouille sausage, beetroot okra, lobster nage

Roasted Veal Chop \$10 supp.

German fingerling potato salad, apple smoked bacon, whole grain mustard sauce

Individual Beef Wellington

Mushroom duxelle, seasonal vegetables, beurre rouge

Wild Striped Bass

Pistou broth, honey mushrooms, salsify, puffed buckwheat

Boneless Rack of Lamb à l'orange

Watermelon radishes, brussel sprouts, blood orange, pistachio tuiles

Truffle Poached Capon Breast

Fingerlings potatoes, braised leeks, maitake mushrooms

Dry-Aged Bone-In Tomahawk for Two

Bone marrow potato hash, bordelaise, haricot vert

Sides \$12

*Beetroot risotto ~ Plancha bruised Boston lettuce ~
German fingerling potato salad ~ Glazed rainbow carrots ~
Heirloom cauliflower ~ Honey roasted Brussels sprouts*