



Dinner

Lobster Soup, PEI Mussels, Saffron Cream

18

Warm Mushroom Salad, Arugula, Shaved Parmesan, Lemon Vinaigrette

18

Shaved Endive, Honey Crisp Apple, Roquefort

20

Garlic Shrimp, Avocado, Chipotle Aioli

22

Salmon Tartare, Avocado, Seaweed Salad, Crostini

21

Filet Mignon Ravioli, Truffle Butter, Bordelaise

20

Goat Cheese Salad, Beets, Candied Walnuts, Baby Lettuces, Dijon Vinaigrette

19

Local Burrata, Eggplant Caponata, Shaved Fennel and Apple Salad, 25yr Balsamic

21

Pink Lady Oysters-Maine, Classic Mignonette, Bloody Mary Cocktail, Lemon

24

Panko Crusted Halibut, Black Rice, Wasabi Sake Sauce

45

Wagyu Bolognese Bianco, Ricotta Cavatelli, Garlic Herb Crumb, Fennel Pollen

39

8 oz Filet Mignon, Potato Puree, Spring Vegetable Medley, Bordelaise

56

Roasted Duckling Leg Confit, Medium Breast, Wild Rice Pilaf, Citrus Ginger Gastrique

48

Berkshire Pork Chop, Sweet Potato Puree, Braised Red Cabbage, Apple Shallot Reduction

40

Chicken Parmesan, Burrata, Gnocchi, Tomato Sugo, Arugula

39

14oz Prime NY Strip, Potato Puree, Garlic Soy Emulsion

55

Natural Calves Liver, Pommies Puree, Port Wine Raisin Reduction

39

Potato Crusted Faroe Island Salmon, Summer Vegetable, Aromatic Red Wine Sauce

39