CAFE PANACHE

Lunch

Soup Du Jour
12
Mixed Baby Greens, Shaved Vegetables
16
Salmon Tartare
19
Warm Mushroom Salad, Arugula & Parmesan
18
Goat Cheese Salad, Baby Lettuces, Candied Walnuts, Pickled Beets, Cranberries
18
Pink Lady Oysters, Cucumber Ginger Mignonette
23
Endive, Apple, Roquefort
18
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Natural Calves Liver, Winter Vegetable Medley, Port Wine Raisin Gastrique
29
Chicken Parmesan, Local Burrata, Gnocchi, Tomato Sugo
28
Wagyu Bolognese, Ricotta Cavatelli, Herb Crumb, Parmesan
26
Pan Seared Atlantic Salmon, Lemon Brown Butter Sauce
26
Filet Mignon Ravioli, Parmesan Reggiano and Bordelaise
26
Roast Farmhouse Duckling Salad, Caramelized Fruit
29
Berkshire Pork Chop, Apple Maple Shallot Reduction
30
Seared Shrimp, Avocado, Chipotle Aioli
25

CAFE PANACHE

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

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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, Pommes Puree, Port Wine Raisin Reduction

39

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

39