

## Appetizers

Local and International Cheese  
Assorted Accompaniments 18

Half a Dozen Local Oysters on the Half  
Shell, Cocktail and Coriander Mignonette 18

Truffle Fries with Truffle Aioli and  
Parmesan Cheese 10

Green Salad with Confit Fennel,  
Nori Vinaigrette and Citrus 14

Lobster Bisque with Togarashi,  
Carrot and Orange 16

Short Rib Tacos with Lime,  
Peanut and Mole 17

Parsnip Soup with Mexican  
Truffle and Parsnip Verde 14

Butter Roasted Local Oysters with  
Mole and Peanut 18

## Entrees

Lobster Mac and Cheese with  
Thyme and Pecorino 30

Grape Leaves Wrapped Cod with Pinenut  
Raisin Relish and Barley Chip 28

Caldwell Farm Steak and Frites with Roasted Garlic 32

Chitarra with Shiso Pesto, Local Vegetables and Lemon 25

Caldwell and Broad Arrow Farm Burger with Bacon,  
Brussel Slaw and Vlaskaas 23

Broad Arrow Farm Pork Schnitzel with Mustard Cream  
and Gnocchi 27

## Desserts 16

Chocolate Crèmeux with Grapefruit and Rosemary

Green Tea Ice Cream with Buddha Hand,  
Yoghurt and Cardamom

Butternut Squash Semifreddo with Ginger,  
Pomegranate and Kumquat

