

Appetizers

Local and International Cheeses
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

Local Green Salad with Carrots, Peas,
Truffle Cheese and Pinenut Dukkah 14

Lobster Bisque with
Tokyo Turnips and Ras el Hanout 16

Rabbit Cannelloni with Tarragon,
Carrots and pickled Fiddle Head 16

Chilled Pea Soup with Maine Scallops,
English Peas and Caviar 15

Butter Roasted Local Oysters with Black Garlic
and Ramp Relish 18

Entrees

Caldwell Farm Rib Eye with Short Rib,
Watercress and Ras el Hanout 32

Maine Halibut with Gnocchi, Mushrooms
and Oregano 29

Caldwell Farm Burger with Mushroom, Truffle Aioli,
Aged Goat Cheese and Ramp Relish 20

Chitarra Pasta with Spring Vegetables,
Fines Herbs and Lemon Emulsion 25

Desserts

Carrot Cake with Walnuts
and Cream Cheese 16

Rhubarb with Basil
and Cardamom 16

Caramel with Hazelnut
and Cocoa 16