

4-Course Prix Fixe

Optional

Maine Oysters on the Half Shell

\$36.00 a dozen - \$18.00 half a dozen

One

Potato Crème Fraiche Caviar Chive
Celery Root Truffle Almond Yuzu
Sunchoke Arugula Confit Pork Persimmon
Swordfish Fennel Anchovy Radicchio

Two

Inspired by Local Farms
& Fishermen

or

Maine Lobster Bisque
\$11.00 supplement

Three

Venison Cabbage Juniper Cranberry Beans
Rib-Eye Squash Cardamom Watercress
Beet Miso Barley Shiso
Cod Kohlrabi Crab Mushroom

Optional

Local and International Cheese
\$18.00 supplement

Four

Lapsang Souchong Cranberry Blood Orange
Chocolate Milk Sunchoke Espresso
Pistachio Anise Grapefruit Buttermilk
Local and International Cheese

Menu 94

Wine Pairing 57

Premium Wine Pairing 72