

Raw Bar

Maine Oysters on the Half Shell served Traditional or Contemporary
(34 a dozen 18 half a dozen)

Seafood Tower for Two 67

Appetizers 21

Arugula with Truffle Vinaigrette, Chevre and Prosciutto

Local Crab Salad with Pea Tendrils and Citrus Aioli

Lobster Bisque with Artichoke, Sumac Brown Butter and Charred Lemon

Caldwell Farm Beef Tartar with Spring Garlic, Shallots and Forbidden Rice (+\$5)

Cured Salmon with Radish, Coriander and Green Tea

Asparagus and Nori Terrine with Olive Oil and Pink Peppercorn

Entrees 36

Thyme Roasted Lamb with Potato Gnocchi, Mushrooms and Chervil

Pinenut Crusted Cod with Artichoke Risotto and Mint

Caldwell Farm Rib-Eye with Crispy Sweetbread and Chili Honey (+\$5)

Chitarra Pasta with Grilled Ramps, Smoked Tofu and Bowden Farm Egg Yolk

Vadouvan Roasted Lobster with Peas, Lentil and Papadum (+\$5)

Caldwell Farm Burger with Prosciutto, Goat Cheese and Scallions

Local Sole with Spring Vegetables, Yuzu and Dashi

Desserts 19

Local Cheese with Assorted Accompaniments (+\$5)

Almond Cake with Ginger Semifreddo, Rhubarb and Shiso

Hazelnut Chocolate Cake with Mocha Ice Cream and Orange

Key Lime Panna Cotta with Coconut Sorbet, Graham and Cilantro

4-course Menu 92

Wine Pairing 52

Premium Wine Pairing 72



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness