

Raw Bar

Maine Oysters on the Half Shell served Traditional or Contemporary
(3/4 a dozen 1/8 half a dozen)

Seafood Tower for Two 67

Appetizers 21

CHI Greens with Tomato Herb Vinaigrette, Sourdough and Asiago

Citrus Poached Shellfish with Chilled Bouillabaisse and Summer Beans

Lobster Bisque with Sumac Brown Butter, Tomato and Citrus

Duck Confit Salad with Compressed Plums, Daikon and Mustard

Summer Vegetable Terrine with Heirloom Espuma and CHI Garden Herbs

Local Tuna with Ponzu, Avocado and Ginger Aioli

Entrees 36

Grilled Swordfish with Pork Belly Vinaigrette, Fennel and Crispy Quinoa

Glazed Salmon with Coconut Green Curry and Fingerling Potatoes

Caldwell Farm Tenderloin with Grilled Broccolini, Braised Short Rib and Romesco (+\$5)

Pinenut Black Rice Risotto with Roasted Beets and Fredrikson Farm Chevre

Grilled Lobster Boil with Fingerling Potatoes, Andouille and Baby Corn (+\$5)

Caldwell Farm Burger with Pork Belly, Garlic Fries and Gouda

Triple Seared Pork Tenderloin with Mushroom, Haricot Vert and Dashi

Desserts 19

Local Cheese with Assorted Accompaniments (+\$5)

White Chocolate and Goat Cheese Panna Cotta with Graham and Strawberry

Chocolate Beet Cake with Raspberry Chocolate Sorbet and Sorrel

Coconut Cake with Golden Milk Ice Cream and Mango

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