

Raw Bar

Maine Oysters on the Half Shell served Traditional
(42 a dozen 21 half a dozen)

Maine Oysters on the Half Shell served “Angels on Horseback” Style
(42 a dozen 21 half a dozen)

Seafood Tower for Two 73

Appetizers 21

Maine Scallop Crudo with Meyer Lemon, Fennel and Dashi

Fire Roasted Beets with Pink Peppercorn, Crème Fraiche and Tarragon

Maine Lobster Bisque with Ravioli, Calabrian Chili, and CHI Garden Tomato

Mixed Green Salad with Wild Mushroom, Ricotta and Cranberry

Artic Char Crudo with Grapefruit, Celery and Trout Roe

Caviar with Butternut Squash Custard, Crème Fraiche and Pepitas

Entrees 36

14 Day Aged Duck with CHI Cabbage, Blueberry and Sauce Perigeaux
(Burgundy Truffle Supplement 25)

Pork Loin with Celery Root, Mustard Seed and Crepe

Black Cod with Maitake Mushroom, Buttermilk and Charred Onion

Caldwell Farm NY Strip with Black Trumpet, Short Rib and CHI Garden Kale (+\$5)

Monkfish with Pistachio, Earl Grey Tea and Lobster Consommé

Maine Lobster with Wild Rice, Green Apple, and Preserved Lemon (+\$5)

Sugar Pumpkin Agnolotti with Sweet Potato, Sage, and Mascarpone

Desserts 19

Local Cheese with Assorted Accompaniments (+\$5)

Pavlova with Grapefruit, Campari, and Prosecco

White Chocolate Crèmeux with Vanilla, Black Burgundy Truffle and Oats

Hazelnut Cake with Basil, Cherry, and Dark Chocolate

4-course Menu 92

Wine Pairing 52

Premium Wine Pairing 72

