

Raw Bar

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

Maine Oysters on the Half Shell served Contemporary
(48 a dozen 24 half a dozen)

Seafood Tower for Two 73

Appetizers 21

Brown Butter Sunchokes with Blue Stilton Fondue, Red Onion Petals and Chive

Fire Roasted Beets with Pink Peppercorn, Crème Fraiche and Tarragon

Maine Lobster Bisque with Roe Gnocchi, Confit Fennel and Preserved Lemon

Radicchio Treviso Salad with Pistachio, Parmesan Reggiano and Asian Pear

Cured Fluke with Radish, Pomegranate and Bay Leave Oil

Caviar with Butternut Squash Custard, Crème Fraiche and Pepitas

Entrees 36

Wood Grilled Chicken Breast with Potato Millefeuille, Swiss Chard and Calabrian Chili

Pork Loin with Celery Root, Mustard Seed and Crepe

Black Bass with Sauce Maltaise, Broccolini and Confit Fingerling Potatoes

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 Sauce Americaine, Butternut Squash Tortellini and Pepitas (+\$5)

Roasted Cauliflower with Brown Butter, Black Truffle and Romanesco

Desserts 19

Pavlova with Grapefruit, Campari, and Prosecco

White Chocolate Crèmeux with Vanilla, Black Burgundy Truffle and Oats

Local Cheese with Assorted Accompaniments (+\$5)

Hazelnut Cake with Basil, Cherry, and Dark Chocolate

4-course Menu 92

Wine Pairing 52

Premium Wine Pairing 72



Executive Chef Joseph Nardo - Maître 'D Sven Smits - Wine Director Steven Wickham