

## Shared

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)

Winter Fritto Misto with Walnut and Anchovy 21

## Appetizers 23

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 (+\$25)

Roasted Cauliflower with Brown Butter, Black Truffle and Romanesco

## Desserts 19

Pavlova with Grapefruit, Campari, and Prosecco

Lemon Meringue with Graham Cracker and Basil

Local Cheese with Assorted Accompaniments (+\$5)

Riz au Lait with Dark Chocolate and Pear

*4-course Menu 102*

*Wine Pairing 52*

*Premium Wine Pairing 72*