

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)
- Spring Vegetable Crudit  with Green Goddess Aioli 21

Appetizers 24

- Brown Butter Sunchokes with Blue Stilton Fondue, Red Onion Petals and Chive
- Swiss Chard Tortellini with Ricotta, Cured Egg Yolk and Parmigiano Reggiano
- Maine Lobster Bisque with Ravioli, Pickled Onion and Trout Roe (+\$5)
- English Pea Velout  with Jonah Crab, Preserved Lemon, and Pain de Mie
- Diver Scallop with Orange Marmalade, Bacon, and Black Olive
- Asparagus Salad with Burrata, Arugula Pistou and Shallots

Entrees 38

- Wood Grilled Chicken Breast with Potato Millefeuille, Swiss Chard and Calabrian Chili
- Bone-in Pork Chop with Cornbread, Stinging Nettle and Cippolini Agrodolce
- Atlantic Halibut with Lardo, English Peas, Mussels, and Red Grapes
- NY Strip with Short Rib Cannelloni, Beets and Albufera Sauce (+\$5)
- Ora King Salmon with Melted Leeks, Olive Oil Crushed Potato and Roe
- Maine Lobster with Artichoke, Vin Jaune and Foie Gras (+\$32)
- Fennel Risotto with Asparagus, Fiddleheads and Charred Onion

Desserts 19

- Rhubarb Millefeuille with Roasted Strawberry, Rose, and Chantilly
- Lemon Meringue Tart with Graham Cracker and Basil
- Grains of Paradise Panna Cotta with Walnut and Pear
- Local Cheese with Assorted Accompaniments (+\$5)

4-course Menu 119

Wine Pairing 52

Premium Wine Pairing 72