

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 Focaccia, Celery and Cr me Fraiche (+\$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

Chicken Leg Roulade with Broccoli, Fine Herbs and Bowden Farm Egg
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)
Atlantic Salmon with Chickpea Panisse, Black Sesame and Spring Onion
Maine Lobster with Sweet Corn, Old Bay, and Littleneck Clam (+\$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