

Optional

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)

Grilled Summer Vegetables with Hazelnut Romesco 21

One 24

Live Scallop with Wasabi, Radish, and Lime

Swiss Chard Tortellini with Ricotta, Cured Egg Yolk and Parmigiano Reggiano

Maine Lobster Bisque with Focaccia, Celery and Crème Fraiche (+\$5)

Heirloom Tomato Gazpacho with Pain de Mie, CHI Basil and Balsamic

Corn Cappelletti with Atlantic Shrimp, Sourdough and Celery

Mixed Green Salad with Peach, Maitake and Parmigiano Reggiano

Two

Daily Middle Course Inspired by Local Farms and Fishermen

included with the Four Course Tasting Menu

Three 38

Duet of Duck with Date Vadouvan, Mustard Greens and Farro

Bone-in Pork Chop with Green Tomato, Onion Agrodolce and Nasturtium

Bluefin Tuna with Castelvetro Olive, Tomato and Anchovy

NY Strip with Pommies Anna, Charred Onion, and Asparagus (+\$10)

Atlantic Salmon with Chickpea Panisse, Black Sesame and Garlic Scape

Maine Lobster with Sweet Corn, Old Bay, and Littleneck Clam (+\$10)

Ancient Grains with Summer Squash, Tahini, and Citrus

Smash Burger with Bacon Chutney, Cornichon and Cheddar Fondue

Four 19

Peach Melba with Raspberry Sorbet and Oat Crumble

Passionfruit Tart with Pistachio and Crème Fraiche

Black Forest Cake with Cherry and Almond

Local Cheese with Assorted Accompaniments (+\$5)

Four Course Tasting Menu 119

Wine Pairing 52

Premium Wine Pairing 72