

## Optional

Maine Oysters on the Half Shell served Traditional (42 a dozen – 21 half dozen)  
Maine Oysters on the Half Shell served Contemporary (48 a dozen – 24 half dozen)  
Fire Roasted Winter Vegetables with Castelvetro Olive Tapenade 21

## One 24

Black Bass Tartare with Kombu Gelée and Beet Fumet  
Chicken Tortellini with Heirloom Carrots, Maitake and Rosemary  
Maine Lobster Bisque with Focaccia, Celery and Crème Fraîche (+\$5)  
CHI Garden Sunchoke Velouté with Radish and Brown Butter  
Roasted Pumpkin Agnolotti with McIntosh Apple and Pepitas  
Mixed Green Salad with Smoked Duck, Compressed Pear and Pomegranate

## Two

Daily Middle Course Inspired by Local Farms and Fishermen  
included with the Four Course Tasting Menu

## Three 38

Duck with Date Vadouvan, Mustard Greens and Farro  
Speck-wrapped Pork Loin with Cabbage and Spaetzle  
Atlantic Hake Duet with Beets, Barley and White Sturgeon Caviar  
Braveheart Farm Rib-eye with Caramelized Leeks and Beef Katsu (+\$10)  
Atlantic Salmon with Green Romesco, Broccoli and Pistachio  
Maine Lobster with Butternut Squash, Black Trumpet, and Apricot (+\$10)  
Ancient Grains with Summer Squash, Tahini, and Citrus  
Bacon Cheeseburger with Cornichon Aioli and Cheddar Fondue

## Four 19

Persimmon Cake with Mascarpone and Cranberry  
Passionfruit Tart with Pistachio and Crème Fraîche  
Dark Chocolate Crèmeux with Toasted Marshmallow, Graham and Bourbon  
Local Cheese with Assorted Accompaniments (+\$5)

*Four Course Tasting Menu 119*

*Wine Pairing 72*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness