

## 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 Poached Salmon with Green Romesco, Broccolini and Pistachio

Maine Lobster with Butternut Squash, Black Trumpet, and Apricot (+\$10)

Ancient Grains with Zucchini, Tahini, and Citrus

## Four 19

Persimmon Cake with Mascarpone and Cranberry

Passionfruit Tart with Pistachio and Crème Fraîche

Dark Chocolate Crémeux with Toasted Marshmallow, Graham and Bourbon

Local Cheese with Assorted Accompaniments (+\$5)

*Four Course Tasting Menu 119*

*Wine Pairing 72*