

A P P E T I Z E R

NEW ENGLAND CRAB CAKE | 19

CHARRED CORN-FENNEL SALSA & OLD BAY AIOLI

BEER-BATTERED LOBSTER BITES | 19

LEMON-DILL DIJONNAISE & SUMMER CHOW-CHOW

AHI TUNA TARTAR | 19 (DF)

CRISPY WONTON SESAME CUPS, CUCUMBER LIME SALSA, & GOCHUJANG AIOLI

BEEF CARPACCIO | 19 (GF)

LEMON-TRUFFLE MARINATED MUSHROOMS, CHARRED ASPARAGUS, &
SHAVED PARMESAN

SEARED SCALLOPS | MP (GF)

ONTARIO SWEET CORN PURÉE & BROWN BUTTER

OYSTERS | MP (GF, DF)

CUCUMBER MIGNONETTE & HOT SAUCE

HOUSEMADE LEMON-DILL RICOTTA RAVIOLI | 17 (VG)

HERB OIL, SHAVED ASPARAGUS SALAD, & PARMESAN

SWEET SUMMER CORN ARANCINI | 16 (VG)

CHIPOTLE AIOLI, TOMATILLO SALSA, & COTIJA CHEESE

GRILLED ROASTED RED PEPPER POLENTA | 17

SMOKED BACON-ZUCCHINI JAM, TOMATO BROTH, & PARMESAN FRICO

CHICKPEA CORN CROQUETTE | 14 (VG)

TZATZIKI LABNEH & PICKLED CUCUMBER MINT SALAD

WELCOME CHEESE & CHARCUTERIE BOARD | ASK FOR PRICING FOR YOUR PARTY

CHEESE & CURED MEATS OFFERED TO YOUR GUESTS
UPON ARRIVAL BEFORE DINNER SERVICE

S O U P

SUMMER CORN CHOWDER | 14 (GF)

GREEN CHILLI-DILL OIL & CRISPY PANCETTA MEDALLIONS

ROASTED RED PEPPER TOMATO BISQUE | 14 (GF, VG)

PARMESAN CRÈME FRAÎCHE & TOMATO BASIL SALSA

SPRING LEEK & POTATO | 14 (GF)

LEMON-CHIVE CRÈME FRAÎCHE & PROSCIUTTO CRISP

CUCUMBER-GRAPE GAZPACHO | 13 (VG)

CRUMBLLED FETA, SOUR DOUGH CROUTONS, & MINT PESTO

SPICED CARROT & COCONUT | 13 (DF, GF)

PICKLED CABBAGE, CILANTRO OIL, & TOASTED PEPITAS

SPRING ASPARAGUS | 14 (GF)

BRULÉED GOAT CHEESE, SMOKED LARDONS, & LEMON OIL

S A L A D

ANTIPASTO-BURRATA | 16 (GF)

GARDEN-GROWN TOMATO, GRILLED RED ONIONS, KALAMATA OLIVES, GARDEN BASIL,
PROSCIUTTO, MICRO-GREENS, & BALSAMIC REDUCTION

GRILLED PEACH-CANDIED PECAN | 17 (GF)

CRUMBLLED FETA, PROSCIUTTO CRISPS, MICRO-ARUGULA, &
LEMON-HONEY VINAIGRETTE

YELLOW DOOR BEET SALAD | 16 (VG, GF)

CITRUS SEGMENTS, BRULÉED GOAT CHEESE, CANDIED WALNUTS, MESCLUN GREENS, &
LEMON-DIJON VINAIGRETTE

ROASTED PORTOBELLO & GRILLED ASPARAGUS | 18 (VG)

WARM CAMEMBERT, ROASTED GARLIC CROUTONS, SPRING GREENS, &
LEMON-DILL VINAIGRETTE

SPICED WINE-POACHED PEAR | 18 (GF)

GORGONZOLA, PROSCIUTTO CRISPS, SPICED ALMONDS, MICRO-ARUGULA, &
POACHED WINE VINAIGRETTE

PICKLED GRAPE & SHAVED FENNEL | 17 (GF)

COTIJA CHEESE, WARM LARDONS, TOASTED PEPITAS, BABY SPINACH, &
HOT HONEY-LIME VINAIGRETTE

CUCUMBER, WATERMELON, & RADISH | 16 (VG, GF)

HOUSE-MADE RICOTTA, SPICED SUNFLOWER SEEDS, SPRING GREENS, &
LEMON-DILL VINAIGRETTE

M A I N

SEAFOOD JAMBALAYA | 35 (DF)

COLOSSAL SHRIMP, CALAMARI, MUSSELS, & RED PEPPER-CHORIZO BROTH

6OZ BLACKENED HALIBUT | 33 (GF)

BUTTER BEAN CASSOULET, SEARED RAPINI, & SMOKED ROMESCO SAUCE

6OZ PAN SEARED SALMON | 30 (GF)

POTATO PAVÉ, CHARRED CHERRY TOMATOES, ASPARAGUS,
BROWN BUTTER, & LEMON

7OZ BEEF TENDERLOIN | 44 (GF)

HERB-CRUSTED FINGERLINGS, HARICOTS VERT, RED WINE GASTRIQUE, &
ROASTED GARLIC-GORGONZOLA COMPOUND BUTTER

12-HOUR BRAISED BEEF SHORT RIB AU JUS | 42

TOASTED BARLEY & SPRING PEA SALAD, CELERIAC PURÉE, &
HONEY-GLAZED CARROTS

MOROCCAN-BRAISED LAMB SHANK | 43

SPICED COUSCOUS, CHARRED CAULIFLOWER & PISTACHIO MINT PESTO

PANCETTA & CHEDDAR-STUFFED CHICKEN SUPREME | 29

CHARRED CORN ARANCINI CAKE, APPLE 'SLAW, & CHIPOTLE LIME AIOLI

DUCK CONFIT | 35 (GF)

CITRUS-CHICKPEA TAGINE, CHARRED GARLIC RAPINI, &
BLUEBERRY BALSAMIC REDUCTION

WILD MUSHROOM RISOTTO | 29 (VG, GF)

PARMESAN CRISPS, ROASTED GARLIC, MICRO ARUGULA, &
WHITE TRUFFLE-LEMON VINAIGRETTE

HAND-ROLLED POTATO GNOCCHI | 29

CHARRED CHERRY TOMATOES, GRILLED ONIONS, KALAMATA OLIVES,
& SPICY 'NDUJA CREAM SAUCE

D E S S E R T

LEMON CHEESE CAKE | 14 (VG)

GINGER-GRAHAM CRACKER CRUST, BLUEBERRY PURÉE, &
FRESH SEASONAL BERRIES

SALTED DARK CHOCOLATE CREME BRÛLÉE | 13 (VG)

WHITE CHOCOLATE & SEASONAL BERRIES

KEY LIME PARFAIT | 13 (VG)

COCONUT-GRAHAM CRACKER CRUST, CHANTILLY CREAM, &
CANDIED LIME

CAFÉ MOCHA TRUFFLE TORTE | 13 (VG)

DULCE DE LECHE CARAMEL & SEASONAL BERRIES

LEMON-LAVENDER POSSET | 13 (VG)

VANILLA TUILE & SEASONAL BERRIES

STRAWBERRY SHORTCAKE TRIFLE | 14 (VG)

SHAVED DARK CHOCOLATE & FRESH MINT

H O W T O O R D E R

SELECT ONE ITEM FROM EACH COURSE TO CREATE A FIVE-COURSE SET MENU
FOR YOU AND YOUR GUESTS

(PRICES ARE QUOTED PER PERSON)

PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS