

A P P E T I Z E R

NEW ENGLAND CRAB CAKE | 19

CHARRED CORN-FENNEL SALSA & OLD BAY AIOLI

SEARED SCALLOPS | MP (GF)

CORN PURÉE & MICROGREENS

OYSTERS | MP (GF, DF)

CUCUMBER MIGNONETTE & HOT SAUCE

BEEF CARPACCIO | 19 (GF)

LEMON-TRUFFLE MARINATED MUSHROOMS, SHAVED BRUSSELS SPROUTS, & SHAVED PARMESAN

HOUSE-MADE BUTTERNUT SQUASH RAVIOLI | 17 (VG)

FRESH SPICED RICOTTA, TOASTED WALNUTS, BROWN BUTTER, POMEGRANATE SEEDS, &
MICROGREENS

ROASTED RED PEPPER ARANCINI | 16 (VG)

WHIPPED FETA & OLIVE TAPENADE

PARMESAN-HERB POLENTA CAKE | 17

TOMATO-CHORIZO JAM & ROMESCO BROTH

SWEET POTATO LATKE | 17

CHIPOTLE MAPLE AIOLI, CHARRED CORN-BACON JAM, & CRUMBLED FETA

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

APPLE-PARSNIP | 15 (GF)
BRÛLÉD GOAT CHEESE & PANCETTA

MAPLE ROASTED BUTTERNUT | 15 (VG, GF)
APPLE CHUTNEY, SPICED PEPITAS, & HARISSA OIL

WILD MUSHROOM | 16 (VG, GF)
CRÈME FRAÎCHE & MARINATED SHIITAKES

SPICED CAULIFLOWER | 15 (VG, GF)
CRUMBLÉD GORGONZOLA & HOT HONEY

LOBSTER BISQUE | 19 (GF)
LEMON-CHIVE CREMA & DILL

S A L A D

SPICED ACORN SQUASH-BURRATA | 19 (VG, GF)

CANDIED PECANS, DRIED CRANBERRIES, MESCLUN GREENS, & CITRUS-GINGER VINAIGRETTE

APPLE-FENNEL GEM LETTUCE | 17 (GF)

SHAVED FENNEL, POMEGRANATE SEEDS, GORGONZOLA BLUE CHEESE, SMOKED BACON LARDONS,
SPICED WALNUTS, & CIDER MAPLE VINAIGRETTE

WARMED CAMEMBERT-MULLED WINE POACHED PEAR | 18 (GF)

CHARRED FENNEL, TOASTED HAZELNUTS, PROSCIUTTO CRISPS, ARUGULA, &
ALLSPICE-ORANGE VINAIGRETTE

YELLOW DOOR BEET | 16 (VG, GF)

BRÛLÉED GOAT CHEESE, CITRUS SEGMENTS, CANDIED WALNUTS, MICRO ARUGULA, &
MAPLE-DIJON VINAIGRETTE

OVEN ROASTED PORTOBELLO MUSHROOM | 17 (VG, GF)

PICKLED ONIONS, BELL PEPPERS, SPICED SUNFLOWER SEEDS, SHAVED PARMESAN, ARUGULA, &
SUN-DRIED TOMATO VINAIGRETTE

M A I N

6OZ PAN-SEARED HALIBUT | 33 (GF)

POTATO PAVÉ, SAUTÉED BROCCOLINI, CONFITED CHERRY TOMATOES, & LEMON-CAPER BROWN BUTTER SAUCE

6OZ BLACKENED SALMON | 30 (GF)

GARLIC-DILL POLENTA CAKE, GARLIC-SEARED RAPINI, & CIOPPINO BROTH

6OZ BEEF TENDERLOIN | 44 (GF)

HERB-CRUSTED FINGERLINGS, CELERIAC PURÉE, HARICOTS VERTS, & RED WINE DEMI-GLACE

12-HOUR BRAISED LAMB SHANK | 43 (GF)

MOROCCAN-SPICED LENTILS, GINGER-GLAZED CARROTS, & MINT RAITA

12-HOUR BRAISED BEEF SHORT RIB AU JUS | 43

HORSERADISH POMME PURÉE, FRENCH-BRAISED CABBAGE, CHARRED CAULIFLOWER, & TOASTED HAZELNUTS

FIG & GOAT CHEESE-STUFFED CHICKEN SUPREME | 29

HERBED SWEET POTATO GRATIN, CHARRED BRUSSELS SPROUTS, TOASTED WALNUTS, & PEPPERCORN HONEY

POMEGRANATE-GLAZED DUCK CONFIT | 35 (GF)

BUTTERBEAN CASSOULET, ORANGE-FENNEL, & BRAISED CABBAGE

CARAMELIZED PEAR RISOTTO | 29 (VG, GF)

SPICED HAZELNUTS & CRUMBLed GORGONZOLA
ASK ABOUT OTHER RISOTTO OPTIONS!

HAND-ROLLED POTATO GNOCCHI | 29 (VG)

WILD MUSHROOMS, CHARRED RED ONIONS, ROASTED-GARLIC LEMON CREAM SAUCE, MICROGREENS, & PARMESAN
ASK ABOUT OTHER GNOCCHI OPTIONS!

D E S S E R T

DULCE DE LECHE CHEESECAKE | 14 (VG)

GINGER-GRAHAM CRACKER CRUST, CANDIED WALNUTS, & APPLE COMPOTE

CHOCOLATE-HAZELNUT TRUFFLE TORTE | 13 (VG)

COOKIE CRUST, SALTED CARAMEL, & FRESH BERRIES

CARAMELIZED PEAR SPANAKOPITA | 14 (VG)

FRENCH VANILLA ICE CREAM, SALTED CARAMEL, & CANDIED PECANS

TRADITIONAL FRENCH VANILLA CRÈME BRÛLÉE | 13 (GF, VG)

WHITE CHOCOLATE ALMONDS & POMEGRANATE SEEDS

ASK ABOUT OTHER CRÈME BRÛLÉE FLAVOUR OPTIONS!

LEMON-LAVENDER POSSET | 13 (VG)

VANILLA TUILE & SEASONAL BERRIES

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