

CRUDO

Sardines

grapefruit, radish, celery, fennel

Nantucket Bay Scallops

mandarin, almond, licorice

Beef

pickled ramps, hard cooked egg, parmigiano

VEGETABLES & FRUITS

Stracciatella

shaved pear, pistachio, balsamic

Artichoke Salad

radicchio, anchovy, poached egg

Autumn Fruit

country ham, endive, fennel, blue cheese

House Terrines

mimi's greens, pickled mustard seeds, caperberries

PASTA

Spaghetti

tomato sauce, oregano, pecorino

Linguine Nero

lobster, fennel, chilies, mint

Tortellini

squash, amaretti, sage

Tagliatelle

wild mushrooms, swiss chard, chopped truffle

MEAT AND FISH

Dover Sole

lemon, parsley, brown butter, potatoes

Daurade

curried lobster broth, oysters, salsify

Branzino

whole roasted fish, herb vinaigrette

John Boy's Chicken

polenta, matsutake, root vegetables

Pork

lentils, treviso, currants, crushed apple

Strip Loin

arugula, parmigiano, olive oil

SIDES

Brussels Sprouts

spiced walnuts, cinnamon

Broccoli

garlic, chilies, lemon

Polenta

buckwheat, fontina, olive oil

Yukon Gold Potatoes

lemon, parsley, colatura

5 COURSE SEASONAL TASTING MENU

tasting menu suggestions always welcomed and considered