

FIRST COURSES

Roots, Shoots, Fruits & Leaves

goat's cheese, medjool dates, almond oil-ice wine vinaigrette

Tasting of Sashimi

yuzu kosho, miso cured avocado, togarashi

Soft Farm Egg

sunchokes, sea urchin, osetra caviar, lardo toasts

Maine Dayboat Scallops

riso venere nero, salsa verde

Country Pate & Duck Liver Mousse

stone fruit mostarda, sicilian pistachio, toasted brioche

Citrus Cured Portuguese Sardines

ajo bianco, radish escabeche, smoked paprika

HANDMADE PASTA

Buckwheat Pizzocheri

buttered cabbage, fontina val d'aosta, guanciale

Wild Nettle Farfalle

first of the season morels, ricotta salata, pea tendrils

Soft Farm Egg Ravioli

spinach, sheep's milk ricotta, rosemary crumbs

Lobster Spaghetti alla Chitarra

sea urchin, calabrian chilis, botarga di tonno

Cappellacci of Escargot & Prosciutto di Parma

parsley-garlic brodetto

MAIN COURSES

Charmoula Grilled Wild Black Bass

saffron farrotto, black olive tapenade, fennel

Butter Poached Maine Lobster

vadouwan curry, cauliflower, candied lime, red swiss chard

Garlic Roasted Chatham Bay Cod

smoked potato purée, beluga lentils, mangalica ham

Cervena Venison Roasted in Juniper Oil

chestnuts, red cabbage, bacon, licorice, rutabaga

Trio of Berkshire Pork

scallion grits, sunnyside quail egg, pickled radishes

Wild Nettle Crusted Ellensburg Farm Lamb

spiced rhubarb, sylvetta, pine nut yogurt

Wagyu Beef Short Ribs

anson mills polenta, dried cherry, walnut, gorgonzola

CHEF'S SIGNATURE TASTING MENU

\$95 per guest

Bacon & Eggs
robiola rochetta

Tasting of Sashimi
yuzu kosho, miso cured avocado, togarashi

Cappellacci of Escargot & Prosciutto di Parma
parsley-garlic brodetto

Nova Scotia Halibut Poached in Red Wine
first of the season morels, pickled mustard seeds, berkshire bacon

Wild Nettle Crusted Ellensburg Farm Lamb
spiced rhubarb, sylvetta, pine nut yogurt

Artisan & Farmstead Cheeses
pear-kalamata marmalade, cranberry pecan toasts

Apple-Walnut Strudel
WHITE WINE SABAYON, CASSIS SORBET

CHEF BRIAN LEWIS