



Appetizers

Watermelon Salad, Infused with Rosemary on a bed of crisp Arugula with Candied Pepitas, Almonds & Cardamon served with a Mirin Vinaigrette, Feta and Watercress

\$18.00

Lobster Ceviche, Thinly sliced local Lobster, Charred Cipollini, Leche de Tigre foam, Cilantro Aioli, and a House made crispy Tostada

\$27.00

Grande Gazpacho, Served in a cold bowl, Cherry Tomatoes, Cucumber, Tricolored Peppers, and a perfect house made Basil Oil Mayonnaise

\$15.00

Wonton Short Ribs with Forest Mushrooms, Rolled in Japanese Egg Roll

\$19.00

Corn Agnolotsis, Corn Puree stuffed Pasta with a Confit of Cherry Tomatoes, Summer Squash, Peas and Parmesan with Bacon Lardons

\$21.00

Entrees

Filet of Beef, Sautéed Swiss Chard, with Roasted Truffle Butter, Cilantro Aioli, Cotija Cheese, House made Veal Demi Glaze & Carbon infused Oil.

\$38.00

Maine Halibut, Hazelnut Basted served on a bed of Risotto with Heirloom Tomatoes, and ,Roasted Zucchini Puree

\$33.00

“Amish Cut” Farm Chicken On a bed of Creamy House made Polenta, Roasted Forest Mushrooms with Asparagus and House made Chicken Demi Glaze

\$27.00

Georges Bank U12 Scallops, Served atop a Celery Root Puree, Vermont Sheep Cheese, Lemon infused Oil with Pickled Pearl Onions and Asparagus in Chili Ashes

\$31.00

Succulent Breast of Duck, Atop Creamy Barley and Parmesan with Golden Beets, accented with Beet Jelly and Chicken Juice

\$34.00

Lobster Pasta, Pappardelle with chunks of fresh local Lobster, and Asparagus in a decadent Creamy White Wine and Garlic sauce

\$36.00

Desserts:

Please ask your server for the Daily offerings.

\$ 15.00

*Consumer Advisory: These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy